



CLIVUS

Valpolicella Superiore



VARIETY: Corvina, Rondinella.

VINEYARDS: Hills of Montecchia di Crosara and Cazzano di Tramigna

HARVEST: End of September

VINIFICATION: Destemming and traditional maceration for a period of 10 days in stainless steel fermenters. At the end of the alcoholic fermentation, the wine is separated from the skins with gentle pressing.

AGEING: Half part in barrel wood

APPEARANCE: Deep ruby red and medium intensity

NOSE: delicate with hints of cheery blossom and vanilla

PALATE: Dry, full body and harmonic.

ALCOHOL CONTENT: 12 % vol.

FOOD MATCHING: This wine goes well pasta with different sauces, red meat, roasted or grilled meat.

SERVE: It is recommend to serve at 18°C. Uncork the bottle at least some time beforehand.



Cantina di Monteforte

P.iva 00208410233 Cantina Sociale di Monteforte d'Alpone, Via XX Settembre, 24 - 37032 Monteforte d'Alpone (VR) Italia
www.cantinadimonteforte.it - info@cantinadimonteforte.it