



# RE TEODORICO

Valpolicella D.O.C.



**VARIETY:** Corvina, Rondinella

**VINEYARD:** Hills di 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.

**AGEING:** stainless steel tank

**APPEARANCE:** Deep ruby red and medium intensity

**NOSE:** delicate with hints of cheery blossoms.

**PALATE:** Dry, full body and harmonic.

**ALCOHOL CONTENT:** 12% vol.

**FOOD MATCHING:** This wine goes well with medium-flavoured pasta dishes, grilled, roast meat and medium-matured cheese.

**SERVE:** It is recommend to serve at a temperature of 18°-20°C.



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](http://www.cantinadimonteforte.it) - [info@cantinadimonteforte.it](mailto:info@cantinadimonteforte.it)