

# LA MOLINARA VENETO

## INDICAZIONE GEOGRAFICA TIPICA

<b>APPELLATION</b>	Typical Geographical Indication
<b>GRAPES</b>	100% Molinara
<b>VINEYARDS</b>	Selection of the best Molinara grapes from our vineyards in Valpolicella Classica
<b>VINIFICATION</b>	Manual harvest in mid-September, 12-hour of maceration in contact with the skins. If well maintained, the wine can be kept for 2 years, but best to drink it fresh.
<b>VINE TRAINING SYSTEM</b>	Guyot and Pergola
<b>VINEYARDS AGE</b>	10 to 20 years
<b>SERVING TEMPERATURE</b>	12°C
<b>WINE PAIRING</b>	Very versatile, can be enjoyed during all your meals. Easy to have as appetizer on its own, or with some small sandwiches and bruschetta, bread with fresh tomatoes. Good with some fishes such as cod and salmon, sushi and raw fish tartare. You can enjoy it also with a simple salad and with some fresh cheeses such as <i>ricotta</i> and <i>mozzarella</i> . Great also with a plate of light salumi, such as <i>prosciutto</i> and salami.
<b>ALCOHOL CONTENT</b>	12,5% vol.
<b>FORMATS</b>	750ml.
<b>TASTING NOTES</b>	Fresh and fruity, but well balanced and elegant with a good acidity.

