

*San Martino*



*dal 1918*

## **Valpolicella D.O.C.**



GRAPE VARIETY: Corvina, Rondinella, Molinara  
AREA OF PRODUCTION: Veneto, hilly zone of Verona  
HARVEST: september - october  
YIELD PER HECTAR: 120 q.l.s  
VINIFICATION: is carried out in steel vats, and refinement is completed through a short stay in durmast wood barrels.  
ALCOHOL CONTENT: 11,5% vol.  
TOTAL ACIDITY: 5%  
RESIDUAL SUGAR: 9 g/l

### ORGANOLEPTIC CHARACTERISTICS

COLOUR     ruby red, sometimes slightly burgundy.

BOUQUET   pleasant, delicate, characteristic of bitter almonds.

TASTE       dry, slightly bitter, harmonic.

### BEST SERVED WITH

Excellent with red and roast meats.  
Serving temperature: 18-20 C°



#### **VINICOLA CACCARO SAS**

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