

# VALERIO

IGT - VINO ROSSO  
RED WINE



## PRODUCTION AREA

The grapes come from owned vineyards

## SOIL COMPOSITION

Calcareous - Clay - Silty

## GRAPES VARIETIES

Canaiolo 30%

Sangiovese 50%

Grenache 20%

Allevato a cordone speronato. Media  
5.500 ceppi/ha

## PRODUCTION METHOD

Hand harvested, selection prior to  
pressing.

Maceration and fermentation for 10/15  
days in temperature controlled  
stainless steel tanks (26/28°C)

Maturation in steel for 3/4 months and  
subsequent bottling. Wine produced  
with a natural technique without the use  
of oenological adjuvants.

## DESCRIPTION

Ruby red color with violet reflections.  
Fruity and fresh bouquet. Great  
drinkability.

## PAIRINGS AND SERVICE

Wine that goes well with any type of  
dish.

Recommended serving temperature  
18°C

ALCOHOL CONTENT 13,5% vol.