



VALPOLICELLA CLASSICO

Veneto, Italy

Le Salette

www.lesalette.it

Method & Production

All production is harvested manually. Fermentation takes place in stainless steel tanks at a controlled temperature of 65-77 ° F for a period of 8 months.

Tasting Notes

Fresh with an abundance of ripe cherry, complimented by herbs and liquorice. The cherries come through on the palate also, juicy fruit flavors, good acidity, lively with a nice clean finish.

Food Matching

A classic lasagna would be perfect!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
LS0119	Valpolicella Classico	Corvina: 30% Corvinone: 25% Rondinella: 25% Molinara: 20%	2019	12.5%	Cork	12X0.75lt	No	No	No