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## Valpolicella Classico DOC

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Scriani	
Stefano Cottini	
1999	LLOCOCZTI347
Italy	
Veneto	
Valpolicella Classico DOC	
60% Corvina 20% Corvinone 10% Rondinella 7% Molinara 3% Oseleta	Varporterter
Sandy and well-drained	VALPOLICELLA Devominatione di Origine Controllea CLASSICO
250-300 meters	
Vinification in red with maceration for I2 days on the skins at controlled temperature .	
Six months in stainless steel tank, six	÷
months in a bottle.	SCRIANI
12.5%	
Brilliant buy red color Medium bodied with fruity bouquet and predominant notes of cherry and black fruit.	
	1999ItalyVenetoValpolicella Classico DOC60% Corvina 20% Corvinone 10% Rondinella 7% Molinara 3% OseletaSandy and well-drained250-300 metersVinification in red with maceration for 12 days on the skins at controlled temperature .Six months in stainless steel tank, six months in a bottle.12.5%Brilliant buy red colorMedium bodied with fruity bouquet and predominant