

SAN PIETRO

VALPOLICELLA DOC SUPERIORE



DENOMINATION:
SAN PIETRO VALPOLICELLA DOC SUPERIORE

ALCOHOLIC STRENGTH:
13 % VOL.

REDUCING SUGAR:
2.5 G/L

TOTAL ACIDITY:
5.5 G/L

PRODUCTION AREA:
VINEYARD IN THE DOC ZONE IN CAMPIANO, NEAR CAZZANO DI TRAMIGNA

GRAPE VARIETY:
55% CORVINA; 30% RONDINELLA; 15 % MOLINARA

PRODUCTION FOR HECTARE:
110 Q

GRAPE HARVEST:
FIRST 10 DAYS OF OCTOBER

VINIFICATION:
HAND-PICKED AT THE BEGINNING OF OCTOBER AND LEFT TO SEMI-DRY FOR 20/30 DAYS IN SPECIAL DRY AND WELL-VENTILATED ROOMS CALLED "FRUTTAI". PRESSING AND MACERATION WITH SKINS FOR 6 DAYS. LEFT TO AGE IN BARRELS FOR 5 MONTHS.

ORGANOLEPTIC:
RUBY RED VERGING ON PURPLE; THE NOSE IS COMPLEX WITH RICH FLORAL SCENTS OF VIOLETS AND ROSES AND POWERFUL FRUITY AROMAS OF CHERRIES AND SOUR BLACK CHERRIES WITH A HINT OF SPICES; WELL-BALANCED WITH A LIGHT, SMOOTH, SLIGHTLY TANNIC FINISH.

FOOD MATCHES:
IDEAL WITH NOURISHING FIRST COURSES, ENTRECOTE OR GRILLED MEAT.

TEMPERATURE:
SERVE AT 12-15°C

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