

RED WINE



TENUTA CHICCHERI

VALPOLICELLA

It has a ruby red colour, with a dry full flavour and it is easy to drink.  
It goes well with starters, white and red meat.



Production area	Tregnago - VR
Soil	Limestone
Vineyard altitude	400 m a.s.l.
Vine density	9000 vines per hectare
Training system	Guyot
Grapes	50% Corvina, 30% Corvinone and 20% Rondinella
Harvest	Last 2 weeks of October, by hand
Destemming	With whole grape
Maceration	Pre-fermentation cold maceration
Fermentation	In stainless steel tanks at controlled temperature
Pressing	Soft
Bottle ageing	2 months
Colour	Ruby red
Bouquet	Red fruit, raspberry, blue raspberry
Flavour	Dry, savoury, harmonious
Serving temperature	18°
Food pairing	Pasta, white meat, poultry
Alcohol	12,5%vol
Residual sugar	5 g/l
Total acidity	6,9 g/l
Ageing potential	To be drunk young, but it can age 2-3 years

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