



VILLA
VALENTINA

IL CLASSICO



History: the grapes of this Villa Valentina wine come from the warm and sunny regions of Southern Italy. Its grapes are hand-picked and cautiously selected

Appellation: Red table wine

Method of Production: organic

Grape Varieties: 80% Nero D'Avola, 20% Merlot

Wine-making Technique: soft crushing; the temperature is controlled during the fermentation to express typical characteristics of these elegant grapes properly

ANALYTICAL DATA

Alcohol: 14% Vol.

Residual sugar: 18 g/l

Acidity: 5,45 g/l

ORGANOLEPTIC EXAM

Colour: deep ruby red

Aroma: ripe red fruits with delicate hints of spices

Taste: structured, full bodied and balanced

FOOD MATCHING

It is perfect with roasted meat and structured dishes

Available both natural cork and screwcap



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