

Map of Marco Polo's Travels



VALPOLICELLA CLASSICO D.O.C.



Valpolicella is a viticultural zone of the province of Verona, Italy, east of Lake Garda. The hilly agricultural and marble-quarrying region of small holdings north of the Adige is famous for wine production. The red wine known as Valpolicellais typically made from three grape varieties: Corvina Veronese, Rondinella, and Molinara. The name "Valpolicella" appeared in charters of the mid 12th century, combining two valleys previously thought of independently. Its etymology is unknown; it might derive from a Latin and Greek mixture for "Valley of Cellars."

Grape varieties: Corvina veronese 60%, Rondinella 30%, Molinara 10%.

Production area: Valpolicella Classic Area – Veneto Region

Vinification and ageing: Harvested in late September. After being carefully selected, the grapes are left to dry for around 20-25 days, concentrating the flavours and enriching the aromas and softness, which find the perfect balance after approximately two years of ageing.

Description: Extremely rich aromas include baked fruit and the soft spices of cinnamon and vanilla. Rich, full and hefty on the palate, the wine displays layered sweet, cooked fruit, almonds, coffee and cocoa powder. Plush flavors long, soft and dry finish.

Food pairing: Ideal with red meats, game, quail, roasts, and richly-flavored dishes. An excellent pairing with strong, hard cheeses like parmesan and pecorino, and a noble after-dinner wine.

Serving temperature: Serves at 16°-18° C

Alcohol level: 12,5 % vol.

Bottle size: 750 ml

Sales Office:
Intereuropa Srl Dorsoduro 3593 - Palazzo Dolfin Gabrielli I - 30123 Venice Italy

Farm:
Via Staffolo, 27 - 30020 Torre di Mosto (Venice) Italy - Ph. +39 335 5714344 - Fax +39 06 25496031
info@georgehillsvineyard.com - www.georgehillsvineyard.com