

PWS
Premium Wine
Selection

Valpolicella

-Silvano Piacentini-

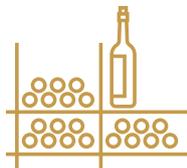


Italy
Veneto
Verona



VINIFICATION

Fermentation takes place in stainless steel tanks at controlled temperature.



AGEING

After vinification, the wine is aged for 6-9 months in stainless steel.



Pale, brilliant ruby-red colour.



TASTING NOTES



On the nose it reveals fragrant notes of cherry, lifted by a delicate and captivating spiciness.



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

12,5%



GRAPE VARIETIES

80% Corvina
15% Rondinella
5% Molinara

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, first days of October



The palate unfolds with juicy, vibrant fruit, delivering freshness, savoury character and vitality, supported by soft, enveloping tannins.