

“RÊVERIE”  
VALPOLICELLA  
D.O.P.



DRY RED WINE

# “RÊVERIE” VALPOLICELLA

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## A FUTURE TRADITION

The label is a sketch of wine glass with smiling faces that represent emoticons used by young generation in virtual world. Réverie is a “junior” interpretation of Valpolicella, a crisp wine suitable for every occasion, ideal for the young approaching the world of wine.

### Growing area:

Negrar, Lavagno (Verona)

### Soil type:

Clay, limestone

### Grapes varietals:

30% Corvina, 20% Corvinone,  
40% Rondinella, 5% Molinara, 5% Oseleta

### Technical data:

Alcohol 12%  
Residual sugar 2 g/l  
Total acidity 5.6 g/l  
Dry extract 25 g/l  
pH 3,3

### Vineyard management:

Organic fertilization, hand pruning,  
shoot thinning, leaf pulling, cluster thinning.  
Manual harvest in 300 kg bins between late  
September and early October.

### Wine making process:

Destemming, crushing, cryomaceration,  
controlled temperature fermentation and  
simultaneous malolactic fermentation,  
followed by maturation in stainless steel  
tanks for about 6 months.

### Ideal food pairing:

A youthful wine, suitable for aperitifs  
and snacks, delicious with cold cuts,  
soft cheeses, soups, and lighter meats.

### Serving temperature: 15/18°C

### Recommended glass:

Balloon.

### Colour:

Light red with purple, bright reflections,  
light consistency.

### Nose:

Vibrant and lively, with wild roses, cherry and  
peppery notes.

### Taste:

Fresh, savoury and full of juicy, fruity accents,  
light bodied and quite persistent with  
beautifully layered strawberries,  
raspberries and cherry notes.

### Available format sizes:

0,75 Lt

### Packaging:

1/2/3/6/12 bottle cases

