



VALPOLICELLA DOC SUPERIORE "EUPHORIA"

As the name suggests, the perfect wine for special and convivial moments... perfect for tasting with friends in every occasion...

Vine breeding tradition: Pergola Veronese e Guyot

Grape varieties: Corvina, Corvinone, Rondinella e Croatina

Alcohol: 13,50% Vol
Total dry extract: 32 g/L
Sugars: 5 g/L
Total Acidity: 5.60 g/L

Visual examination: Intense red with violet reflections.

Olfactory analysis: Fruity with scent of cherries and a delicate toasting note.

Taste: Full, balanced and captivating, with round and typical aftertaste of Marasca cherry.

Serve at: 16 – 18°C

Food pairing: Excellent with rich first courses, with meat and wild game. Perfect with hard cheeses.

Format: 750ml

The grapes, perfectly whole, are hand-picked. The maceration for about 3-5 days takes place at low temperatures, followed by fermentation at about 15-17 °. The refinement is in tonneaux (second and third passage), and the wine reposes for 12-18 months, and after for 1-2 months in bottle.



Monte Cillario Società Agricola s.s.

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