



## **VALPOLICELLA DOC "Essentia"**

As the name suggests, the basis of the tradition; in it you can find all the fresh fragrances of the area.

Vine breeding tradition: Pergola Veronese e Guyot

Grape varieties: Corvina, Rondinella e Rondinella

Alcohol: 12,50% Vol  
Total dry extract: 30 g/L  
Sugars: 6 g/L  
Total Acidity: 5.30 g/L

Visual examination: ruby red.  
Olfactory analysis: vinous, fruity with cherry and currant tones  
Taste: both fresh and soft, pleasingly tannic

Serve at: 16 – 18°C

Food pairing: starters, first courses and fresh cheeses.

Format: 750ml

Excellent and ripe grapes' winemaking at a constant temperature of 22-23°C. Before completion the wine is refined in steel tanks for 4-6 months plus 1-2 months in bottle.



**Monte Cillario Società Agricola s.s.**

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