



# FRANCHETTO

## Valpolicella DOC

### TERRITORY

Montecchia di Crosara – Verona, Italia

### VINEYARD ALTITUDE

450 m.a.s.l.

### SOIL

Marble clay

### AVERAGE AGE OF THE VINES

20 -35 years

### GRAPE VARIETY

Corvina, Corvinone and Rondinella

### HARVEST PERIOD

Last two weeks of September

### HARVEST

By hand

### VINIFICATION

The grapes are pressed and fermented for 2 weeks in stainless steel casks at a temperature of 22 – 25 °C.

### MATURATION AND AGING

The wine matures and ages in wooden barrels.

### SENSORY ANALYSIS

The wine is ruby red, on the nose we smell cherry and little red fruits. Tannins are delicate and balanced.

### BEST WITH

Risotti, white and red grilled meat, fresh cheese.

### SERVING TEMPERATURE

14 – 16 °C

### ON THE WINE LIST

“Valpolicella DOC” - Franchetto



Franchetto soc. agr.

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