

Costa Arènte

VALPOLICELLA DOC VALPANTENA

Characteristics: This is the wine which bears the name of the land and expresses its typical characteristics and personality. Corvina, Corvinone and Rondinella grapes are vinified in temperature-controlled stainless steel tanks for 10 days and processed with daily pump-over and délestage to encourage extraction of the tannins and anthocyanins present in the grape skins. Three months in oak casks and the Valpolicella is ready for bottling.

Tasting Notes: Bright ruby colour, with aromas of raspberries and red currant and sour cherries along with black pepper notes. On the palate, it is well balanced with smooth tannins and lively acidity coupled with lingering finish.

Alcohol(% Vol.): 13.5%

Bottle: 0.75 Lt

Grapes : Corvina Veronese (75.00%), Corvinone (15.00%), Rondinella (10.00%)



VENETO

Veneto is a wine region in north-eastern Italy. The region is protected from the harsh northern European climate by the Alps, the foothills of which form the Veneto's northern extremes. These cooler climates are well-suited to white varieties like Garganega (the main grape for Soave wines) while the warmer Adriatic coastal plains and river valleys are where the renowned Valpolicella, Amarone and Bardolino DOC reds are produced. One of Italy's leading wine schools, Conegliano, is based here and the nation's most important wine fair, Vinitaly, takes place each spring in Verona.

