



La Valle del Re

ROSSO VENETO IGT PASSITO

Sweet, like our spring afternoons



PROFILE

This is a very sweet, full-bodied, and well-rounded wine. Harvesting is done very carefully, bunch by bunch, using crates. Its name derives from the area where the grapes are harvested, but it also reflects the nearly regal quality of this wine.

OPPORTUNITIES FOR ENJOYMENT

With its sweet but intense taste, it is the ideal accompaniment for the classic cheese and mustard plate. Another combination you absolutely must try is with roasted chestnuts!

VINEYARDS

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

SOIL

Calcareous, clay-rich, rocky, with good exposure.

VINE TRAINING

Guyot

PLANTING DENSITY

4000/4100 vines per hectare

YIELD

100 q/ha

HARVESTING PERIOD

Late September/October

VINIFICATION AND AGEING

Grapes are harvested in special containers and left to rest in a fruit cellar at a controlled temperature and humidity for about 2 months. Destemming and crushing. Resting on the skins for about two weeks. Gentle pressing and very slow fermentation for several months. Ageing in steel tanks and oak barrels for more than 12 months. Further ageing in the bottle for at least 3 months.

TASTING NOTES

 Intense ruby red

 Ripe dried fruit

 Sweet, harmonious, with a long, pleasant mouthfeel



60% Corvina
40% Rondinella



Serving temperature:
14° - 16° C



14,5 % vol

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