



Valpolicella DOC

60% Corvina, 30% Rondinella, and 10% Molinara. Dal Cero Valpolicella DOC A luminous ruby red, its crisp freshness on the nose is both stylish and refined, with delicate scents of cherry and morello cherry blossoms. Crisp and long-lingering on the palate, it embodies the Valpolicella style; perfect for every occasion.

Wine exported to: USA

Most recent awards



Grape Varieties: 60% Corvina, 30% Rondinella, 10% Molinara

Fermentation container: Stainless steel

Length of alcoholic fermentation: About 10-12 days

Type of yeast: Selected yeast

Length of maceration: 10-12 days

Malolactic fermentation: Yes

Aging before bottling: 6-14 months

Closure: Cork



Vine training: Guyot and Pergola

Altitude: 300 meters (984 feet) above sea level

Total yearly production (in bottles): 20,000



Tasting Notes and Food Pairings

Tasting notes: Corvina, 30% Rondinella, and 10% Molinara

Serving temperature: Best served at 16-18 °C (60.8-64.4 °F)

Food pairings: Perfect as an aperitif but also great with main

courses of lighter meat dishes.

Aging potential: Up to 10 years

Alcohol: 13%

Winemaker: Davide Del Cero