



EMPSON & CO.
Experience Italy in a Wine glass



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



Winemaking and Aging

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

Vineyard

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