

CA' RUGATE
— VITICOLTORI —
IN SOAVE E VALPOLICELLA

RIO ALBO VALPOLICELLA

Denomination: VALPOLICELLA DOC

RUBY RED IN COLOUR, WITH A BOUQUET OF BLACK- BERRY AND CHERRIES.THE PALATE IS SUPPLE, WITH LIGHT TANNINS AND PLENTY OF FLAVOUR.



Grape Variety:

45% CORVINA, 40% CORVINONE, 15% RONDINELLA



Area of Production:

THE BEST GRAPES SELECTED FROM CA' RUGATE'S VINEYARDS IN THE HILLY AREA OF MONTECCHIA DI CROSARA.

Soil:

LIMESTONE AND PEBBLES.



Harvest:

BEGINNING OF OCTOBER

Yield:

110 QUINTALS PER HECTARE



Wine Making Process:

FERMENTED ON THE SKINS FOR A PERIOD OF 7 TO 10 DAYS AND MATURED IN STAINLESS STEEL TANKS.



Food Pairings:

GRILLED OR ROAST CHICKEN AND PORK. HARD CHEESES. IDEAL FOR APPETIZER IN RED.



Alcohol:

12.5% CIRCA

Suggested initial serving temperature:

14-16°C



Production:

130.000 BOTTLES CIRCA

Bottle Size:

375 ML - 750 ML - 1500 ML