



Un dono generoso del Creatore e della terra, Sua creatura.
Un vino, la preghiera, vive scelte e vendemmiate con amore e fede, canto di lode e grazie per il dono generoso del Creatore e della terra, Sua creatura.



CONTRÁMALINI



Valpolicella DOC Classico Superiore

The wine for every occasion

With its aromas of cherries and good structure, this wine too is very satisfying with food: it is in fact a more than worthy accompaniment for rustic dishes, white or red meats and even cold cuts.

Production zone: Marano di Valpolicella

Grapes: Corvina, Corvinone, Rondinella, Molinara and other local varieties.

Production: the grapes are picked by hand in September/October, a part of the grapes are left to dry slightly in well-ventilated rooms. They are then pressed, destemmed and fermented for days at 23°C with daily automatic punching down of the cap.

Maturation: in oak casks for months and then to bottle-ageing.

Alcohol: 13.5/14.5% vol.

Service: serve it in large red wine glasses, at a fairly cool temperature (14°-16° C)

Food pairings: this wine goes well with pasta dishes, risottos, white meats and cold cuts.

Bottle sizes: 0.75 l. and Magnums (1.5 l).

CONTRÁMALINI | AZIENDA AGRICOLA TEZZA FABIO
Via Ravazzol, 10 - 37020 - Marano di Valpolicella, Verona - Italy
Tel. e Fax +39 0456838177 | Mob. +39 3337686020
contramalini.it | Email info@contramalini.it
P.IVA IT02017280237