

Valpolicella Superiore Doc Rocca Sveva

ROCCASVEVA



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THE TREASURES



Grapes

Corvina, Corvinone and Rondinella

Vinification and maturation

Grapes are picked by hand, then juice macerates on the skins for about 15 days. The wine matures a minimum of 10 months in large oak ovals, followed by bottle-ageing

Appearance

Luminous ruby red

Bouquet

Intensely fruity, with fragrances of wild red berry and sour cherry

Palate

Well-structured and lengthy, with dense suite of elegant tannins

% Alcohol 13%

 *Enjoy at* 14-16°C.

AWARDS



BIBENDA (A.I.S.)
2019