



CONTI THUN

VALTENESI ROSSO
RIVIERA DEL GARDA CLASSICO DOP
2018

Leonardo



COLOUR: bright ruby red

AROMA: scents of currants, red berries, vanilla, undergrowth and musk

TASTE: dry, warm and smooth, the acidity and flavour are well-balanced over the subtle tannin.

GRAPES: 50% Gropello, 15% Barbera, 15% Sangiovese, 20% Marzemino

MATURATION: Matured in stainless steel followed by 6 months in French oak barriques

ALCOHOL BY VOLUME: 12.5% Vol

PAIRINGS: Perfect for a selection of cheeses and cold cuts, or grilled meats. Served chilled, it also pairs well with freshwater and saltwater fish

TEMPERATURE: serve between 16 and 18 degrees. Also try serving it cooler