

*Cà della Scala*®

AZIENDA VINICOLA dal 1957

*Allegretto*  
VALPOLICELLA

*Vino e musica furono sempre per me il miglior cavatappi.*

*Anton Čechov (1860 - 1904)*



**Appellation:** Valpolicella D.O.C.

**Grape variety:** 40% Corvina, 30% Rondinella, 30% Corvinone

**Production zone:** Valpolicella, in between San Pietro in Cariano and Negrar, medium texture and chalky soil

**Harvest:** third week of September, hand-picked grapes

**Vinification:** after crushing and destemming, there is a cold pre-fermentative maceration; then follows the alcoholic fermentation with lees cap pumping over. There's also completed malolactic fermentation

**Ageing:** in stainless steel tanks, plus about 3 months in bottle

**Tasting notes:** ruby red color with purple hints, the nose is fruity and fresh, with black cherries aroma. The taste is full, lively, harmonious, with young tannins

**Food pairing:** first courses with meat sauces, fine white meat, very tasty fish, mushrooms. Venetian tradition: "bigoi all'anara"

**Music:** Pëtr Il'ič Čajkovskij, "Swan lake"

**Serving temperature:** ideal at 18° C, in medium balloon glasses. Please store it in cool and dry places, preserving it from sun and heat sources

**Aging potential:** 2/3 years

**Alcoholic content:** 12% vol.

**Wine list reference:** Cà della Scala of Italo Cescon, Valpolicella D.O.C., "Allegretto"