IMPERSON



VALPOLICELLA DOP

TINAZZI, CA DE ROCCHI, RED WINI



Luca Maroni

94 POINTS 2025

VINTAGE 2023

<u>APPELLATION</u>

Veneto, Italy

VARIETAL COMPOSITON

90% Corvina and Corvinone, 10% Rondinella

ALCOHOL CONTENT

13%

WINEMAKING

The grapes are harvested when perfectly ripe between late September and early October. Pressing and destemming of the grapes with fermentation and maceration for 7/10 days at a controlled temperature of 20/24 °C. Gentle pressing. Maturation in steel for 6-9 months.

TASTING NOTES

Bright red color. The nose is intense with hints of ripe cherries. Fresh and harmonious, with soft, silky tannins. The finale recalls cherries

FOOD PAIRING

Pairs well with cheese, pasta, and white meat dishes. Serve at 18 °C.



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