AZIENDA AGRICOLA TORRE D'ORTI · ITALY

Valpolicella, 2024

Valpolicella DOC, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Corvina, Corvinone, Rondinella	13.5%	2024 · 750 ml

STILL

Tasting notes

Appearance: Bright ruby red. Nose: Sour cherry, red plum, violet, and a hint of white pepper. Palate: Fresh and juicy with crunchy red fruits, bright acidity, and very soft tannins. Finish: Clean, refreshing finish with lingering cherry notes.

About the wine

The grapes grow on Torre d'Orti's hillside vineyards in eastern Valpolicella, where red soils mixed with white chalk and altitude give elegance. They are fermented in stainless steel to keep the fresh cherry fruit. The estate, founded in 2000 by the Piona family, takes its name from an ancient watchtower of Montorio Castle.

Winemaking

MATURATION	Short maturation in stainless steel and neutral tanks.

Cellar and service

SERVE AT	14–16 °C
FOOD PAIRING	· Charcuterie, pizza, tomato-based pasta, roasted poultry. · Avoid: Heavy steaks, excessively spicy dishes, sweet desserts.

Say it: Torre d'Orti: TOR-reh DOR-tee; Valpolicella: vahl-po-lee-CHEL-lah