

VILLA FULVIA

Amarone Della Valpolicella Classico DOC



Cantina Levorato s.r.l.- the winery bottling Villa Fulvia - is located in Dolo in the Veneto Region, 20 km far from Venice. It was founded in 1928 in the well-known area of Riviera del Brenta, between two famous towns: Padua and Venice. Initially it was a wine-pressing cellar managed by Giuseppe Levorato, followed by his brother Gino and his son Giovanni who, with great tenacity and care, enlarged the Italian clientele. Currently Carlo, Giovanni's son, owns the winery. He modified the structure of Cantina Levorato and initiated relationships with foreign importers, focusing his attention to foreign markets that now are paramount. His sister Silvia and his brother Marco joined Carlo in the company management.

Cantina Levorato delivers 85% of its production to 20 countries on various continents, offering a broad Venetian range of wines.

Region of origin: Veneto (area Valpolicella)

Appellation: Valpolicella DOC

Varietal composition: Corvina, Rondinella and Molinara

Colour: Dark ruby red tending to garnet when ageing

Taste: Rich, warm, powerful, balanced, with a pleasant aftertaste of bitter almonds

Bouquet: Full and complex bouquet of conserve, raisins and violet with hints of spices and a trace of undergrowth

Cellaring: in a cool and not damp place, protected from the light, more than 10 years in bottles stored horizontally

Culinary suggestions: Excellent with game, roasted red meats and hard aged cheeses.

Serving temperature: 20°C

Advice: Open the bottle at least one hour before serving the wine

Alcohol content: 15 % by vol.

Reducing sugars: 7-8 g/l

Total acidity: 5,5 g/l (as tartaric acid)