



Luigi Righetti Valsaia Veneto IGT

Produced in Valgatara, the grapes for this wine are slightly dried on straw mats before crushing. Fermentation then takes place in small barrels for at least one year. After being purified, the wine is aged in small barrels for another year.

Grapes

50% Corvina, 40% Cabernet, 10% Sangiovese

Characteristics

Color: Deep ruby red color

Bouquet: Ripe fruit with vanilla

Flavor: Intense fruit flavor

Pairings

The perfect accompaniment to risottos, red meats and seasonal cheeses.

Alcohol Content: 13%

Serving Temperature: 61-64°F

