



Provolo Campotorbian

Veneto, Italy

The Provolo family has been producing wine since 1927. They are located in the heart of a hilly valley in Mezzane, a hilly town just a few miles east of Verona. For three generations the family has learned the delicate balance of the vine with the surrounding environment. They respect the pace of mother nature and have always worked the vineyards and cellar with care and attention. Drying of the grapes is a critical process that Provolo has mastered in the production of their wines. The cellar is underground where temperature and humidity are

regulated. They often use concrete tanks for part of the maturation process of their red wines.

Tasting Notes

A dry valpolicella in a traditional style. Flavors of dried red and black fruits and notes of licorice.

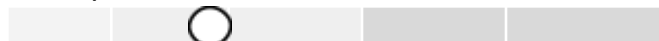
Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Pair with braised, grilled red meats like Fiorentina steak and seasoned cheeses. Serve at 64-68°F.

Technical Data

Production area:	Veneto, Italy
Vintage:	2018
Appellation:	DOC Valpolicella Ripasso Superiore
Varietals:	60% Corvina, 20% Rondinella, 29% Corvinone
Vinification	Organic
Alcohol:	14%