



D'AQUINO

Valpolicella

Region: Veneto
Classification: DOC
Area: A group of valleys spreading from the foothills of the Lessini Mountains.

Description:

Color:	Red
Description:	Deep maroon
Type:	Dry still
Taste:	Characteristic, with light <i>passito</i> flavor and harmonious finish.
Aroma:	Intense and fruity.
Alcohol:	10% - 12%
Aging:	Superiore minimum one year, Amarone minimum two years. Up to five years the <i>Liquoroso</i> and the <i>Amabile</i> . One year only the <i>Spumante</i> variety.
Food:	Red meat barbecue with the dry kind. Fruit, desserts, and pastries with the <i>Liquoroso</i> , <i>Amabile</i> , and <i>Spumante</i> varieties.
Temperature:	Serve at 64° Fahrenheit, 18° Celsius.



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Specifications:

Size:	12/750 ml
Case Dimensions:	13" x 10" x 12" (33 x 25.40 x 30.50 cm)
Case Weight:	32 lbs. (14.50 kg)
Case Cube:	0.90 cu. ft. (25.50 cm ³)
Pallet Configuration:	15 x 4 = 60 / 15 x 5 = 75
Bottle UPC Code:	0-82308-02073-7
Case UPC Code:	0-82308-92073-0
Bottle Style:	BORDOLESE
40 Foot Container:	1,350 Cases
20 Foot Container:	675 Cases

