



FARINA MONTECORNA VAL. RIP, CLASS. SUP.



VALPOLICELLA
VENETO, ITALY

TASTING NOTES:

- Robust & Savory
- Sour cherry and plum jam followed by spicy vanilla notes, leather, roasted coffee
- Enveloping & Harmonic



70% Corvina
15% Corvinone
10% Rondinella
5% Molinara



Vegan, Sustainable In Practice, Natural Fermentation



93pts Wine Enthusiast
90pts James Suckling



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