



Provolo Gadoi Valpolicella

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

An organic and sulphite-free Valpolicella. The wine is a bright ruby red color with aromas of fresh red fruits such as cherry and raspberry, as well as floral notes of violet. On the palate, the wine is velvety with lively tannins and is well balanced with a long persistence.

Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Complements Mediterranean cuisine, such as pasta, crepes, lasagna, and white meats. It's best served between 12-14°C. Since this wine is free from sulphites, we recommend drinking it within five hours of opening.

Technical Data

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| Production area: | Veneto, Italy |
| Vintage: | 2021 |
| Appellation: | DOC Valpolicella |
| Varietals: | 80% Corvina, 15% Rondinella, 5% Molinara |
| Vinification | Sulfite free and Organic |
| Alcohol: | 12.5% |