

# Farina

## Montecorna Val. Rip. Class. Sup.

### THE FACTS

COUNTRY: Italy  
REGION: Veneto  
APPELLATION: Valpolicella

### THE STORY

The Farina family has roots in agriculture and winemaking tracing back to the beginning of the 16th century. Inspired by this long family history, Remo Farina was able to combine the most modern concepts in winemaking technology with ancient, time-tested methods to produce rich, elegant wines. Today the winery is managed by the new generation and continues to produce lovely fresh white wines and exquisite red wines that have great body and balance with a wonderful combination of sweet fruit and traditional dried fruit blended with earthy undertones and a dry complex pleasant finish.

### THE ADJECTIVES

OVERALL: Robust & Savory  
AROMAS / FLAVORS: Sour cherry and plum jam followed by spicy vanilla notes, leather, roasted coffee  
MOUTHFEEL: Enveloping & Harmonic

### THE SELLING POINTS

PAIRINGS: Roasted meat, braised meat, game, aged cheeses

