



## VALPOLICELLA DOC CLASSICO SUPERIORE

The style of this wine is in line with the most typical, traditional profile of Valpolicella: well-distributed texture, with a good relationship and melding between the aromatic, olfactory and taste sensations that creates a sober, elegant result.

Colour: ruby-red. Bouquet: intense and persistent, with fruity aromas of cherry and plum, floral notes of violets and a touch of spiciness from black pepper. Taste: fresh, fruity, with an elegant balance between structure and body, harmonised by the perfect acidity and tannins.

### THE VINEYARD

Located in the heart of the Valpolicella Classica area, on dry terraces. Altitude from 250 to 450 metres above sea level. Exposure southeast and southwest. Type of terrain: very varied, mainly clayey-limey, partly limestone, partly of volcanic origin. Vineyard grassing. Training system: double pergola. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: 18. Planting density: 3,300/4,000 vines per hectare. Yield per hectare: 60 hl.

### FOOD PAIRINGS

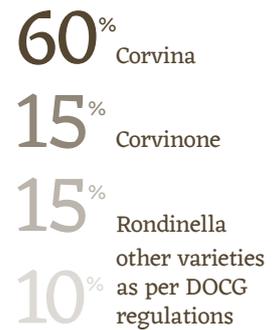
This wine is usually paired with traditional Veronese dishes, such as lasagne with rabbit and tortelloni with Monte Veronese cheese. Excellent with cured meats. Serving temperature: 14-16 °C.

### VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.



### GRAPES



STYLE:  
**dry red wine**



BOTTLE:  
**750 ml**



SERVING  
TEMPERATURE:  
**14° | 15° C**



ALCOHOL  
**13,00% vol**

### PRODUCTION

Harvest: from September until the beginning of October, exclusively hand-picked. Crushing with destemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for ten days with scheduled punching-down three times a day for 20 minutes. Ageing in steel. Complete malolactic fermentation. Stabilisation: natural.