

VALPOLICELLA DOC 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.



750 ml



Corvina 60%
Corvinone 20%
Rondinella 20%



dry red wine

ANALYSIS

Alcohol 13.00% Vol.
Residual Sugar 6.00 g/l
Total acidity 5.50 g/l
Total dry extract 29.50 g/l
pH 3.42



VINEYARD

Located in Valpolicella area. Altitude from 250 to 450 metres a.s.l. 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.



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.

TASTING NOTES

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.



FOOD MATCHING

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.