



VALPOLICELLA DOC CLASSICO SUPERIORE

VINEYARD

Selection of the best grapes from the hilly area of the Valpolicella Classica



COUNTRY

Valpolicella, Verona, Veneto.

GRAPES

Corvina Veronese e Corvinone Veronese 70%, Rondinella 30%. Manual harvesting and selection of the grapes at the end of September.



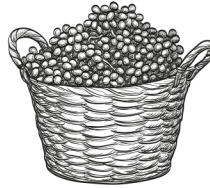
FRUIT SHED

The grapes are left to dry for about 20 days. Great attention is paid to checking the integrity of the grapes and the health of the bunch



VINIFICATION

Pressing of the dried grapes. Fermentation at a controlled temperature of 28 ° C with two daily punching down; maceration for 15 days.



REFINEMENT

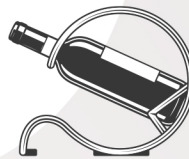
Maturation in 50hl Slavonian oak barrels for 12 months and evolution of the wine in the bottle for 6 months



TASTING FEATURES

Deep red colour with hints of violet. Bouquet: elegant, spicy, floral, fruity (cherry, strawberry), black pepper, tobacco.

Our Valpolicella Superiore is dry, full, savoury and pleasantly tannic flavour, with an elegant, lingering aftertaste of plum preserve and toasted almonds.



ANALYSIS

Alcol 14,3% Vol.
Total acidity 5,70 g/l.
Residual sugar 6,5 g/l.
Net dry extract 30 g/l.

