



VALPOLICELLA CLASSICO SUPERIORE



Type: Red

Classification: DOC

Vine: 70% Corvina Veronese and Corvinone, 30% Rondinella

Production area: Valpolicella

Soil: Calcareous, oceanic

Altimetry: 150-400 m

Plant breeding system: Pergola Veronese, guyot

Climate: Continental, with good temperature changes for an optimal grape ripening

Grape harvest: Manual, end of September/beginning of October

Yield per hectare of grapes: 120 q (of which 40% suitable for Amarone production)

Vinification: The hand-harvested grapes are withered in fruttai for approximately 20/25 days. Follows the fermentation with daily plunging (breaking of the cap of fruit refuses) for about 10 days.

Ripening: Barrels of Rovere of Slavonia 50hl for 12-14 months.

Refining: 6 months in bottles

Colour: Ruby red of good intensity

Scent: Intense, good complexity and notes of ripe prune and black pepper.

Flavour: Warm, in good harmony with between softness and freshness. Balanced tannins, good intensity and persistence.

Alcoholic degree: 14% vol.

Pairing: Ideal with meat, roasts and medium-mature cheese. Excellent with the traditional "risotto al tastasal"

Service temperature: 16-18 °C