

Wines - Valpolicella Superiore D.O.C.

Territory

Zone Valpolicella Valpantena

Appellation Denominazione di Origine Controllata

Vineyards Vineyards on Valpantena hills

Grapes Corvina, Corvinone, Rondinella, Molinara e Oseleta

Production Area Vineyards in Valpantena, Santa Maria in Stelle.

Vineyards specifications Located in a hilly position with south-east and south-west exposure, the soils are heavily calcareous. The plants are mainly in Gujot with a density of 4000 plants per hectare while for a small amount it is cultivated in Pergola Veronese.

Winemaking and aging

Harvest Carried out by hand in small crates in the second decade of September.

Vinification The pressed grapes descend by gravity into small 50 hl stainless steel vats. Daily pumping over and delestage are carried out throughout the duration of the fermentation. Controlled temperature at 27-28 ° C

Ageing Aged in barriques for 14 months

Tasting Notes

Organoleptic specifications Ruby red color with garnet and purplish nuances. Fresh scent of ripe cherry and blackberry, greater aromatic complexity is due to notes of sage and coffee. The flavor is dry and persistent, the acidity gives elegance and verticality to the wine.

Food pairing – Ideal with tagliata, stews and medium-long-aged cheeses.

Alcohol 14,5% by Vol.

Serving temperature 16-18 °C

