



VALPOLICELLA DOC SUPERIORE

Grapes: corvina, rondinella, molinara

Production Area: Valpolicella Classica.

Alcohol: 13.00 % vol

Sugar: g/l 4.5

Total Acidity: g/l 5.3

IN THE VINEYARD

Soil type: hills composed of calcareous deposits, surfaces rich in skeleton and limestone.

Planting density: 4,000 plants / ha

Yield per hectare: average 100 q / ha

Training system: predominantly Veronese pergola and espalier.

IN THE CELLAR

Vinification: traditional red vinification with selected yeasts and careful temperature control during fermentation. Ageing in wooden barrels.

AT THE TABLE

Colour: intense ruby red with garnet reflections.

On the nose: intense, fruity with notes of ripe cherry, undergrowth, plum, vanilla and sweet tobacco.

On the palate: full-bodied, fruity, with soft and well-integrated tannins, intense, warm and enveloping, with balanced acidity.

Food pairings: red meats, flavourful and medium-aged cheeses, mushroom dishes, meat-filled pasta, oven-baked lasagne, pasta with meat ragù and truffle.

SERVING TEMPERATURE

16-18°C

RECOMMENDED GLASS

LARGE WINE GLASS