



VALPOLICELLA

Doc
SUPERIORE

TYPE: Dry red wine

VINES: All the grapes are grown on our family's estate vineyards. For our vines, we have chosen the guyot training system from which we obtain a low yield of grapes per plant to better express the characteristics of the autochthonous varieties.

BLEND: Corvina 40 %, Corvinone 30 %, Rondinella 30 %

HARVEST: The grapes are selected and hand-picked in 5-6 kg crates. Short natural drying for twenty/thirty days.

VINIFICATION AND AGEING:

The wine is made in stainless steel vats with a cold maceration phase followed by slow spontaneous controlled temperature fermentation. The skins are gently crushed to get all the juice from the grapes. Ageing in oak barrels for 30 months. Bottle ageing for 6 months.

ALCOHOL CONTENT: 14% vol.

DESCRIPTION: Colour ruby red. On the nose: floral notes blended with red berries like raspberries and blackberries. On the palate: smooth but with good acidity and tannin content, slightly spicy with sweet notes of ripe fruit.

PAIRINGS: Pastas with meat sauces, soups, risottos, red meat, game and medium/long ripened cheese.

Serving temperature 16 - 18 °C.

FORMATS: 0.75 l - 1.5 l.