

Valpolicella Classico Superiore



Region	Veneto
Appellation	Doc (Denomination of controlled origin)
Grapes	Corvina/Corvinone, Rondinella and Molinara.
Vineyards	Hilly vineyards of Marano area (Valpolicella Classica). The soil is compact and red on Eocene limestone rich in calcium and iron. Terraced lands with dry stone walls (called "marogne").
Harvest	Beginning of October by selective hand-harvesting.
Vinification	Soft pressing and picking grapes from the bunch, traditional fermentation on marks.
Analysis	Alcohol 12,5% Total acidity 6 gr/lt Sugar residual 4/5 gr/lt Dry extract 26/27 gr/lt
Characteristics	Ruby-red deep colour with garnet nuances. Delicate, ethereal bouquet. Dry taste, velvety, medium-bodied, pleasantly bitterish aftertaste.
Maturation	In Slavonia and Allier oak casks for about 12 months and about 6 months in bottles (times may change depending on the year).
Food suggestions	Excellent wine particularly suitable for roasted and grilled meat, ripe cheese and salami. To be served at room temperature 18°C.
Vintage	Correctly stored may be aged for 4/5 years.