

VALPOLICELLA SUPERIORE



| | |
|-------------------------|---|
| Designation | Valpolicella Superiore DOC Falezze |
| Colour | Intense ruby red with purplish highlights |
| Aroma | Intense, fruity aromas of cherry, red fruits and forest fruits |
| Taste | Fresh, elegant, full-bodied |
| Bottle | Bordeaux, hand-numbered |
| Closure | One-piece natural cork, selected and guaranteed (defect <0.5% at the molecular level) |
| Grape varieties | Corvina Veronese, Corvinone, Rondinella, Oseleta |
| Production area | Valpolicella |
| Microzone | Municipality of Mezzane, Falezze terroir |
| Geography | Hilly terrain |
| Altitude | 200–250m |
| Exposure | SW-NE |
| Type of terrain | Calcareous with moderate stoniness, high in some parts, rich in gravel and well drained |
| Training system | Traditional, with Veronese pergola |
| Age of the vines | About 60 years |
| Grape harvest | Manual harvesting on trays, with selection of the bunches |
| Period | September-October |
| Drying | Natural ventilation in the drying room, for about a month |
| Vinification | Late December – January |
| Fermentation | In steel, at a controlled temperature |
| Duration | About two weeks, with limited pumping over |
| Sizes | 0,750L |



| Vintage | 2013 | 2014 | 2015 | 2016 | 2017 | 2018 | 2020 |
|-------------------------------|------------|------------|------------|------------|------------|------------|------------|
| Bottles produced | circa 960 | 1280 | 1000 | 583 | 3200 | 3700 | 3700 |
| Alcohol content | 14,5% Vol. | 13,5% Vol. | 14,5% Vol. | 14,0% Vol. | 14,4% Vol. | 15,0% Vol. | 12,5% Vol. |
| Total acidity | 5,31 g/L | 5,29 g/L | 5,00 g/L | 5,50 g/L | 5,43 g/L | 5,60 g/L | 5,78 g/L |
| Total extract | 27,05 g/L | 25.10 g/L | 28.90 g/L | 26.60 g/L | 27.40 g/L | 32.30 g/L | 27.60 g/L |
| Reducing sugars | 0.60 g/L | 0.60 g/L | 0.60 g/L | 0.60 g/L | 0.60 g/L | 0.60 g/L | 0.39 g/L |
| SO₂ content | <50 mg/L | <60 mg/L | <70 mg/L | 82 mg/L | 44mg/L | 65 mg/L | 60 mg/L |