

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	0,39 g/L					
SO₂ content	<50 mg/L	<60 mg/L	<70 mg/L	82 mg/L	44mg/L	65 mg/L	60 mg/L