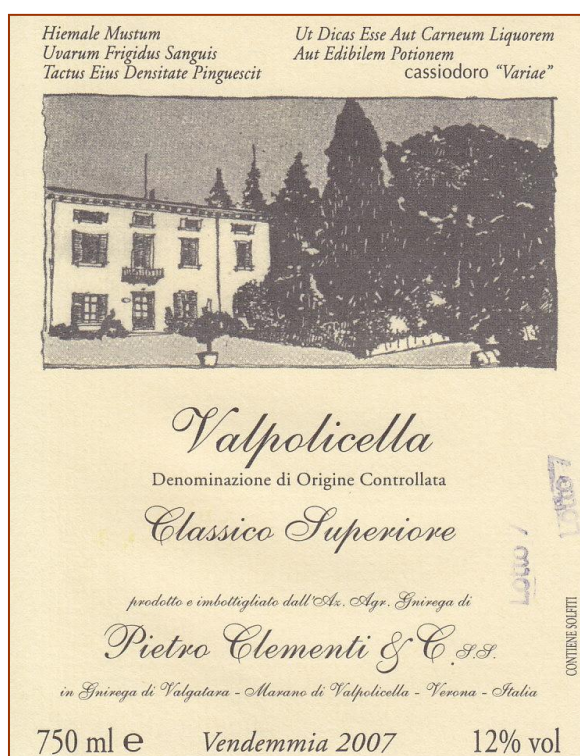




Technical Sheet

Valpolicella Classico **SUPERIORE** d.o.c.



Grape varieties: 65% Corvina e Corvinone, 30% Rondinella, 5% Molinara.

Training system: Pergola Veronese

Type of vinification: Valpolicella Superiore's grapes, harvested by hand, are pressed in October. The fermentation process lasts ten days approximately; the must is left in contact with the grapes to ensure color is extracted from the grapes skins. Pumping over (rimontaggio) is carried out twice a day and delastage is carried out half way only once through the fermentation process. The wine is not filtered, but it is decanted four times and finally put in oak barrels.

Aging: in French oak barrels of 30hl.

Bottle: 0.750
Alcohol: 13.50%
Total Acidity: 5,1 g/l
Residual sugars: 0,6 g/l

Characteristics of the wine:

Superiore wine has a garnet red color with a bouquet of pear and red fruits, cherries, and a scent of vanilla. The clean taste makes it a very drinkable wine, and easy to pair.

Service: we recommend uncorking one hour beforehand and pouring into balloon glasses at cellar temperature (15-18° C)

Vintage: 2014