

## VALPOLICELLA CLASSICO SUPERIORE



<b>REGION</b>	Veneto
<b>APPELLATION</b>	Doc (Denomination of controlled origin)
<b>GRAPES</b>	Corvina/Corvinone, Rondinella and Molinara.
<b>VINEYARDS</b>	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").
<b>HARVEST</b>	Beginning of October by selective hand-harvesting.
<b>VINIFICATION</b>	Soft pressing and picking grapes from the bunch, traditional fermentation on marks.
<b>ANALYSIS</b>	Alcohol 12,5% Total acidity 6 gr/lit Sugar residual 4/5 gr/lit Dry extract 26/27 gr/lit
<b>CHARACTERISTICS</b>	Ruby-red deep colour with garnet nuances. Delicate, ethereal bouquet. Dry taste, velvety, medium-bodied, pleasantly bitterish aftertaste.
<b>MATURATION</b>	In Slavonia and Allier oak casks for about 12 months and about 6 months in bottles (times may change depending on the year).
<b>FOOD SUGGESTIONS</b>	Excellent wine particularly suitable for roasted and grilled meat, ripe cheese and salami. To be served at room temperature 18°C.
<b>VINTAGE</b>	Correctly stored may be aged for 4/5 years.