

# Valpolicella Classico Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO SUPERIORE

The bunches are carefully selected by hand among three different indigenous grape varieties – predominantly Corvina Veronese – and aged for 15 months in traditional Slavonian oak casks. This wine offers **greater body** and **richer, mellower fruit** than the Valpolicella Classico. An exclusive Valpolicella Superiore, which blends the real harmony of the indigenous grapes of the Valpolicella area, representing a **floral and fruity bouquet** at the same time.

[ **TYPE OF WINE** ] Dry D.O.C. red.

[ **GRAPE VARIETIES** ] Corvina 65%, Rondinella 25%, Corvinone 10%.

[ **PRODUCTION AREA** ] San Pietro in Cariano and Pedemonte di Valpolicella on alluvial origin soils, clayey and moderately calcareous, with lots of rocks. The training system is Trentino-type pergola with, on average, 30-years-old vines. Yield: 6000 kg/ha.

[ **PRODUCTION PROCESS** ] The grapes are harvested by hand at the beginning of October. The bunches are destemmed and soft-pressed. Traditional red wine vinification lasts 8-10 days, with the must remaining in contact with the skins and pumping over being carried out on a daily basis in order to extract colour. Maturation takes place in 35 hl Slavonian oak casks for twelve months and in bottle for a further three months.

[ **TASTING NOTES** ] A deep and lively deep ruby red colour and a medium depth and concentration. Its

refined bouquet reminds of plums, almonds and violets, whilst its flavor is well-balanced and persistent. Alcohol content 13%.

[ **SERVING SUGGESTIONS** ] It is exceptional with richly flavored pasta and rice dishes or with grilled, roast or braised meats (whether white or red). It pairs perfectly also with **mushroom-based dishes** and **medium-aged cheeses**. Serve at 18°C (64°F) or 12°C (53°F) in summertime.



750 ml