



# VALPOLICELLA CLASSICO

## SUPERIORE DOC



<b>PRODUCTION AREA</b>	Valpolicella Classica
<b>GRAPE VARIETY</b>	Corvina, Corvinoni e Rondinella
<b>HECTARES OF VINEYARD</b>	5 ha
<b>YIELD PER HECTARE</b>	50 hl
<b>PRODUCTION PER VINEYARD</b>	120 q.li/ha
<b>VINE BREEDING</b>	Pergola
<b>TERROIR</b>	Red and dark-brown lands with a certain calcareous and clay concentration. Typical of Valpolicella area is the presence of stones in the soil.
<b>WINEMAKING</b>	Red
<b>HARVEST AND PRODUCTION</b>	The harvest begins at the end of September and/or the beginning of October and it is exclusively made by hand in order to select only the best grapes. Newly harvested, the grapes are softly pressed. Afterwards, there is a slow fermentation for 15 days. The wine is left for 12 months in french oak barriques for its aging.
<b>MATURATION AND AGING</b>	12 months in french oak barrels. 6 months in steel tanks (80–100 hl). Aging in glass for two months.
<b>GLASS</b>	Glass for young red wines.
<b>BOTTLE</b>	Borgognotta
<b>CORK</b>	Cork
<b>SUGAR RESIDUAL</b>	6 gr/lt
<b>DRY EXTRACT</b>	26,00 gr/lt
<b>ALCOHOL</b>	13%
<b>TOTAL ACIDITY</b>	5,30 gr/lt
<b>VINEYARD EXPOSURE</b>	South
<b>VISUAL AND ORGANOLEPTIC ANALYSIS</b>	Brilliant ruby red Wine, pleasantly structured with Red Fruit nuances and a light note of Cinnamon.
<b>FOOD PAIRING</b>	Perfect in combination with handmade Pasta and Meat Sauce or white grilled Meat.
<b>DECANTER</b>	No
<b>STORAGE</b>	4 anni
<b>SERVICE TEMPERATURE</b>	16-18 degrees