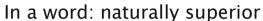


## VALPOLICELLA CLASSICO SUPERIORE

Category: Dry red wine



After 12 years of "Val", with 2018 harvest I reached the goal I had in mind for this wine from the very beginning: the desire to express the blend and the Valpolicella Superiore traditional method at its highest level. Thanks to this new awareness, I am ready to complete the name Valpolicella also on the label. A specific identity for a personal interpretation of Ripasso, in which the value of every single element determines its whole worthiness.



Valpolicella Classico Superiore DOP Denominazione di Origine Protetta

Town/area: Negrar and Sant'Ambrogio di Valpolicella (VR)

Soil profile: predominantly limestone and clay

Grapes: 40% Corvina, 30% Corvinone, 25% Rondinella, 5% Oseleta

Technical data: alcohol 14% residual sugar 6 g/l total acidity 5.7 g/l dry extract 27 g/l pH 3.40

Vineyard practices: organic fertilisation and hand-pruning; shoot-thinning, leaf-pulling, cluster-thinning.Hand harvest in bins of 300 kg. Vinification and maturation: fermentation of the fresh grapes in September-October at natural temperatures, with a second fermentation, about 15 days, in January on the skins of Amarone in accord with the classic Ripasso tradition. At least 2 years' maturation in large Slavonian oak ovals, followed by 6 months in the bottle

Ideal food pairing: accompaniescoldcuts,mediumagedcheeses, soups,andlightermeats

Serving temperature: 18°C Recommended glass: balloon-shaped stemmed glass

Appearance: medium ruby red tending towards garnet with ageing

Bouquet: notes of ripe cherry, morello cherry, and semi-dried plum Palate: smooth and seductive, with an appealing sapidity and impressions of ripe fruit and spice

Available sizes: 750 ml; 1.5, 3.0, 5.0 l

Packaging: cases of 6 bottles. Woodbox of 1-3-6 bottles for 750 ml and magnums

