

# VALPOLICELLA CLASSICO SUPERIORE

Category: Dry red wine



## In a word: naturally superior

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:  
accompaniesscoldcuts, medium-  
agedcheeses, 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

