

Valpolicella classico superiore



Grape varieties: Corvina, Corvinone, Rondinella and a small percentage of other ancient grape varieties.

Organoleptic description: The ruby red colour with purplish reflections is a prelude to its intense fruity and floral aromas, especially cherry and violet, which are complemented by fresher nuances of aromatic herbs. On the palate, it is fresh, mellow, persistent and pleasantly vinous.

Vinification: Hand-picked grapes are softly pressed, followed by natural fermentation with indigenous yeasts. After remaining in cement tanks for about 12 months, it is aged in the bottle for another 3 months.

Alcohol/Vol.: 13.5%

Longevity: From 4 to 8 years.

RECOMMENDED PAIRINGS:

Flavoursome first courses, red meats and medium-mature cheeses.

SERVING TEMPERATURE:

17° - 18° C