



VALPOLICELLA SUPERIORE DOC

“NAME GIVEN TO HIM FOR THE HIGH
ALCOHOL CONTENT OF ITS GRAPES “



PRODUCTION AREA

The grapes of our Valpolicella Superiore grow in the countryside of Verona. The term “Superiore” comes from the high levels of alcohol.

GRAPE VARIETY

Corvina, Corvinone and Rondinella

HARVEST AND VINIFICATION

The hand-picking harvest starts around the first 10 days of October, and it is followed by 10-12 days of maceration at controlled temperature. After the fermentation the wine is refined in barriques

COLOR ●

TASTING NOTES

Deep ruby color. Hints of red fruits, cherry and flowers on the nose. Lovely and dry on the palate. The red fruits and bitter almond notes balance the tannin.

ALCOHOL 13,5%

THE ADVICE

Perfect with noble white meats such as guinea fowl, pheasant, roast veal or pork, risotto.

