

Valpolicella Superiore

VALPANTENA

DOC

Valpolicella is a wine deeply rooted to its territory of which it bears its name. A red that has a centuries-old history, the starting point from which the winemaking tradition of the whole Valpolicella stems. From the hills of Costa Arènte, caressed by the winds of the Lessini mountains, this light red takes on the elegance typical of Valpantena wines. A wine of good freshness and medium structure, pleasantly fruity and with an enthralling drink.

GRAPES	Corvina, Corvinone, Rondinella, other grapes as per the production regulations
GRAPE YIELD	90 quintals/hectare
AREA	Valpantena (La Costa di Romagnano - Grezzana)
ALTITUDE	150 - 250 m asl
GRAPE TRAINING	Simple and double Pergola Veronese
AGE OF THE VINEYARD	10-25 years
PLANTING DENSITY	3,600 - 5.000 trees/hectare
AGING	For 1 year in steel and amphora, another 3 months in the bottle
VINTAGE	2023
FIRST VINTAGE	2016
ANALYSIS DATA	Alcohol 13,5% vol Total Acidity 5,7 g/l
AGING POTENTIAL	5-6 years

Production Area

The grapes are grown on hillslopes and terraces, which extend up to 600 m above sea level, mainly in the 100-250 m range. The substrate consists of calcareous marl, it is clayey-loam with a sub-alkaline reaction (pH 7.5-7.9), rich in mineral nutrients (potassium, manganese, calcium, iron, zinc). This type of soil guarantees a high fixed acidity which, with the same alcohol content and structure, gives elegance and aging capacity. In the vineyards it is not uncommon to find fossils; the permeability of the soil is medium, with low water retention capacity.

Winemaking

The grapes are harvested by hand in the first half of October, at a late ripening stage. Destemming and selection take place on the sorting table before pressing. Alcoholic fermentation lasts about a week at a controlled temperature, followed by a short maceration on the skins. The malolactic fermentation is carried out in steel and

about 20-30% is passed on to second passage French oak barrels. This is followed by a one-year refinement in steel and amphora and at least 3 months in the bottle, before being put on the market.

Taste and Pairing

COLOUR: A Valpolicella Superiore for elegance and structure. Garnet red.
BOUQUET: it noses, immediately reveals hints of cherry, blackberry, and spices (black pepper).

PALATE: In the mouth, it is structured But agile, with a soft and enveloping tannin. Excellent persistence and pleasant drinking.
Perfect served at 16-18° C, paired with savory first courses, white meats, mixed grills and medium-aged cheese such as Monte Veronese.

