

VALPOLICELLA DOC CLASSICO SUPERIORE

Valpolicella doc classico superiore has a bright medium strength ruby red colour, enriched by warm garnet red reflections. Its vinous bouquet becomes an ethereal perfume of iris, violets and almonds. It is velvety smooth, warm and refined.



Vineyards:	In the hilly Vineyards of Bure Alto and Montepalà
Grape varieties:	60% Corvina, 25% Corvinon, 15% Rondinella
Wine-making:	Is obtained by traditional wine making techniques using the above mentioned grapes which are carefully selected. After fermentation the valpolicella doc classico superiore is aged at least 12 months in oakenbarrels in our underground cellar.
Ageing:	12 months in big Slavonian oak barrels
Alcohol grading:	13,5% vol
Serve at:	18°C
Paring with:	Salami and ham, vegan dishes.