



# VALPOLICELLA

D.O.C.

## Classico Superiore



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### REGION OF ORIGIN:

Classic zone of the Valpolicella.

### GRAPE VARIETIES:

70% Corvina, 20% Corvinone, 10% Rondinella and Molinara.

### SOIL:

The soil is prevalently clay-limestone with a high proportion of rock and stone.

### VINEYARDS:

Our vines are trained according to the traditional Veronese pergola vine training system. Harvest is rigorously manual. It starts in the last week of September and continues until October.

### VINIFICATION AND AGEING:

As for the Valpolicella Classico the grapes for this wine are harvested manually and immediately taken to the winery in small cases for pressing. Fermentation is spontaneous with wild yeasts in temperature controlled stainless steel tanks. Following fermentation the wine is aged in 2000 litre wooden vats for a minimum period of 12 months prior to bottling.

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750 ML