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### Valpolicella Classico Superiore DOC - cl 75

Valpolicella is a land devoted to growing vines since ancient times: its name "vallis polis cellae" actually means "the valley of many cellars". Indigenous vines like Corvina Veronese, Corvinone, Rondinella and Molinara, are used to produce important and unique red wines, like Valpolicella Classico, Valpolicella Classico Superiore, Ripasso and Amarone.



**Production Area:** Valpolicella (Veneto), Italy

**Vine:** Corvina, Corvinone e Rondinella

**Plants per Hectare:** 3500

**Training System:** Pergola Veronese and Guyot

**Harvest Period:** End of September - beginning of October

**Yield per Hectare:** 90 q/Ha

#### Characteristics:

##### Production Area

- > Valpolicella is a beautiful hilly land located in Veneto region (Northern Italy). It is only a few kilometres north of Verona, between Valdadige, Lessinia and the Veronese plain, at a short distance from Lake Garda.
- > It differs from the surrounding areas for its particular morphological structure, characterized by longitudinal valleys, which facilitate the passage of the strong southern winds.
- > The area is protected by the Pre-Alps of Lessinia, hence the climate is similar to the Mediterranean one, as shown by the presence of olive and cypress trees.
- > The soil is made of limestone-dolomitic formations, with a good skeleton, which confers the wine freshness, elegance and longevity.
- > The indication "Classico", added to DOC "Valpolicella", is a privilege of the wines produced in the original, most ancient area, with an excellent and renowned winemaking tradition; this area includes the towns of Sant'Ambrogio di Valpolicella, Fumane, San Pietro in Cariano, Marano and Negrar.
- > To obtain the specification "Superiore", Valpolicella DOC has to undergo a mandatory aging process of at least one year starting from 1<sup>st</sup> January of the year after the harvest.

##### Production Process

- > Grapes are hand-picked, pressed and destemmed.
- > Fermentation takes place at a controlled temperature with maceration that lasts 10-15 days and daily pump-overs.
- > The process of "pumping over" involves breaking the cap of the skin formed on top of the vats during fermentation.
- > The purposes of "pumping over" are:
  - > Dissolving substances contained in the skin into the must;
  - > Aerating the must to favor the proliferation of yeasts;
  - > Cooling the fermenting must.
- > After this process, the skins are separated from the must and the malolactic fermentation takes place.
- > The wine thus becomes smoother and develops more complex aromas.





- > The wine is then aged in Slavonian oak barrels for about 9 months.
- > Aging brings more complexity to the wine, stabilizing its color and enriching its bouquet.
- > Valpolicella DOC Classico Superiore Bottega is then aged for one month in the bottle.
- > According to wine regulations, it can be released on the market only after 1st January of the year following the harvest.

#### Organoleptic Characteristics:

**Color and Appearance:** Ruby red with garnet tinges.

**Bouquet:** Mainly characterized by fruity aromas, particularly mulberry, blueberry and cherry, it also features delicate floral notes of violet and final elegant hints of almond.

**Taste:** Well-structured, full, intense, quite astringent but well balanced with alcohol; aromatic notes of mulberry and cherry in the finish, perfectly corresponding to the bouquet.

#### Chemical Characteristics:

**ABV:** 13,5%

**Sugar, g/l:** 2-5

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 14-16 °C

**Serving Suggestions:** It goes particularly well with first courses with meat ragù, red meat, braised, boiled, roasts, and medium-seasoned cheeses.

**Enjoy it within:** 3 years.



**Recommended Glass:** Balloon.

### Awards

**Silver Medal** - Korea Wine Challenge - KR (2019)

**Tre Rosoni** - Guida Ais Vinetia - IT (2018)  
VTG 2015

**90/100 points** - Luca Maroni.com IT (2018)  
- VTG 2015

