



Valpolicella Superiore DOC BIO 2020

Grape varieties: Corvina, Corvinone, Rondinella, Molinara, Oseleta.

Vineyards: The grapes come exclusively from vineyards where organic farming methods are used.

Soil: Limestone and clay, altitude 180 metres a.s.l.

Harvest: The grapes are harvested by hand when freshly ripe, in the second ten days of September.

Vinification: The grapes are dried for a month in 5/6 kg crates, before spontaneous fermentation in oak vats and vinification with the traditional method, involving nothing other than checking the temperature. The skins are worked daily to extract the maximum amount of polyphenol compounds, to obtain a polished, firmly structured wine.

Description: Intense ruby-red colour. On the nose, red berries and spices. Mineral and caressing on the palate, with an encore of cherry and black pepper.

Food pairings: Mid-structured wine, ideal with red meat, game and grilled vegetables. The ideal accompaniment to traditional dishes from Verona, such as pasta and beans, risotto al tastasal and mixed boiled meats.

Serving temperature 16-18°C.

Analytical data:

Alcohol content: 14.77% vol

Sugars: 2 g/l

Total acidity: 6.25 g/l

pH: 3.42

Sulphur Dioxide less than 40 mg/l

