



Pearél Valpolicella Superiore DOC 2023

Grape varieties: Corvina, Rondinella.

Vineyards: The grapes come exclusively from vineyards cultivated using organic farming methods.

Soil: Calcareous and clayey.

Harvest: Fresh grapes, hand-harvested in the second half of September.

Vinification: The fresh grapes, harvested at full ripeness, are immediately destemmed but not crushed, then placed in oak vats where spontaneous fermentation begins, with temperature as the only controlled factor. Fermentation proceeds slowly, and skin contact is managed constantly yet gently, in order to preserve fruit and freshness. At the end of alcoholic fermentation, the resulting wine rests in vat for at least 12 months, where its tannins slowly refine.

Bottled unfiltered and with a low sulphite content.

Description: Pale ruby red in colour. On the nose it is direct, with notes of small red berries and white pepper. On the palate it is dry and mineral, with well-preserved fruit, cherry, and balsamic hints of mint.

Food pairings: A medium-bodied wine, refined and vertical. Ideal throughout the meal, with not overly elaborate dishes such as duck tagliatelle, pumpkin risotto, main courses based on white meat or lake fish. Also an excellent match for platters of cured meats and fresh cheeses. Serving temperature: 15–17 °C.

Analytical data:

Alcohol: 13.14% vol

Sugars: 0.6 g/l

Total acidity: 5.60 g/l

pH: 3.45

Sulphur dioxide below 35 mg/l

