

Valpolicella Classico Superiore

Vine Variety

The red wine Valpolicella Classico Superiore DolceVera consists of 50% Corvina grapes, 25% Corvinone and 15% Rondinella, and 10% other grape varieties. All the varieties are autochthonous vines cultivated in the locality of Villa di Negrar, at an altitude between 260 and 280 m above sea level.

The hilly area on which the DolceVera vines grow ensures optimal sun exposure for the ripening of the grapes and a balanced and richer production of alcohol.

Winemaking

The Valpolicella Superiore Classico DOC DolceVera is obtained from the best grapes harvested towards the beginning of October. After being selected with an extremely careful selection, we proceed with the pressing and destemming, the fermentation takes place in steel tanks at a controlled temperature of 24 ° C and the maceration on the skins lasts approximately 20 days. What you get is an elegant Valpolicella Superiore with silky tannins and an important aging potential.

Wine aging

Our Valpolicella Superiore Classico DOC matures in 7.5 ht casks and then makes a transition into large casks, all for a period of 24 months. For aging we use both French oak, which releases soft and silky notes to the wine, and Slavonian oak, which gives a very interesting aromatic body of spices. Everything is done in the small cooperage built near the main vineyard of Villa.

Organoleptic notes

It shows a clear ruby red, tending to garnet. The nose expresses an intense and complex bouquet. There are secondary hints of ripe red fruit such as cherry and berries. Tertiary hints of spices such as coffee vanilla and black pepper are present and well balanced with each other. On the palate, the wine is warm, intense and persistent. The elegant tannin and good acidity give a good structure in the mouth. An important Valpolicella Superiore, worthy ambassador of the production area.

