



# Valpolicella Superiore

DOC / Denominazione Origine Controllata  
**Organic wine**



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## Grape varieties

Corvina, Corvinone, Oseleta, Spigamonte, Corbina, Turchetta.

## Production area

The municipality of Romagnano in Valpolicella Valpantena. The vineyards are located at an elevation of 300-600 metres above sea level, with a south-southwesterly exposure. The soil is medium-textured limestone with good amounts of stones and rock.

## Training system

Guyot.

## Winemaking

Fermentation takes place in steel at controlled temperature. Maceration of the grapes for about 10 days. Aging for 12 months in steel. Maturation for 3 months in bottle.

## Tasting notes

A light ruby-red colour. Elegant on the nose with hints of fresh fruit, fruits of the forest and floral notes of violets. The palate is light with remarkable fresh acidity and great drinkability.

## Food pairing

It pairs well with all kinds of food. Recommended with cured meats and strong-flavoured cheese.