

Valpolicella Superiore



Valpolicella, as we conceive it to be, is a wine which can be defined from a multitude of related wines by the particular methodology we use to produce it. In fact, we faithfully follow the same qualitative and procedural criteria that we use for Amarone.

It is enough to just think that, since the 2002 vintage, all grapes that go into the making of Valpolicella are subjected to a light but advantageous drying process which lasts around one and a half months. This process allows the wine to achieve an optimal balance between organoleptic concentration and olfactory freshness.

As a result of said procedure an intense aromatic wine is produced out of the norm of the category in which it historically finds itself placed.

Valpolicella offers hints of blueberry, blackberry, cherry and chocolate which emerge gradually as the wine breathes. The potent tannins, which give structure to this product, are in perfect symbiosis with the velvety aromas of sweet spices and jam which envelop the palate and excite the senses.

It is suffice to say that time can do nothing other than benefit a wine so extremely fresh and fruity.

Technical Specifications

SOIL	Originated from alluvial plains, composed of 70% gravel, 15% silt and 15% clay.
HARVEST	From 15 th September to 30 th October, the finest bunches of grapes are selected, after which a meticulous manual control is carried out to eliminate all grapes that do not meet the standards required. The selected grapes are then placed in a plastic plateaux and are then left to rest for 45 days in large open rooms, where an innovative ventilation system helps maintain an elevated and thorough air flow.
BLEND OF GRAPES	70% Corvina and Corvina grossa, 20% Rondinella, 5% Croatina, 5% Oseleta.
PRESSING	Pressing normally takes place in the first few days of November after a further manual control of each bunch of grapes has been carried out, in order to remove any grape that has been damaged during the drying period.
FERMENTATION	Fermentation takes place in steel tanks at a controlled temperature of around 28°, which are equipped with a sophisticated computerised system which allows for automated punching for a period of around 15 days, including the final maceration which takes two days.
AGING	After the racking process, the Valpolicella rests for a few days in stainless steel tanks which, thanks to their particular shape, allows for easy decantation and, subsequently, is placed in new barrels to mature for 36 months.
BOTTLING	The final phase of the production process, which takes place once assembly of the barrels has finished and mass filtration has been obtained. The wine is bottled and left to age for a further 24 months before the final product is ready for sale.