



ANTICHE TERRE[®]
VENETE

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VALPOLICELLA SUPERIORE

CLASSIFICATION. Dry Red Wine D.O.C..

GRAPES. Corvina Veronese, Corvinone, Rondinella.

VINIFICATION. Valpolicella Superiore is one of the best-known Italian wines. Its typical style is the result of the blending of selected grapes: Corvina, Corvinone and Rondinella. It is a well-structured wine, its color is bright ruby-red with hints of cherry, and in aroma is vinous.

PRODUCTION PROCESS. The grapes are harvested in mid September, and are pressed softly. The fermentation and maceration lasts for 8 days at a temperature around 25 °C giving the wine a fresh fruitiness. The wine is then decanted and separated from all solid parts and left throughout winter in stainless steel tanks where the malolactic fermentation is to be completed. A few months later in early spring, the wine is then bottled.

TOTAL ALCOHOL CONTENT. 13%.

TOTAL ACIDITY, IN TARTARIC ACID. 5.7 grams per liter.

SHELF LIFE. If the wine is stored correctly it can keep for 5 to 8 years.

COLOR. Intense deep ruby red.

NOSE. Fruity, of cherry, spicy with a touch of black chocolate at the end.

TASTE. Soft, velvety with rounded tannins well balanced off with the acidity.

SERVE. To be served preferably at room temperature around 18 °C.

FOOD MATCHING. Grilled or roasted red meats. Goes well with hard texture mature cheese.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13