



ANTICHE TERRE[®]
VENETE

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VALPOLICELLA SUPERIORE MEZZO MONTE ORGANIC WINE

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

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. The grapes are grown in accordance with the principles of organic farming. The vinification process is similar to the conventional; however, the outcome is a wine with a reduced content of sulphur. The name "Mezzo Monte" refers to the hillside where the organic grapes are grown in the vicinity of the winery.

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