



Valpolicella Superiore

Classification

Valpolicella Superiore D.O.C.

Region

Valpolicella, Veneto, Italy

Grapes

Corvina Veronese, Corvinone, Rondinella, and other complementary varieties.

Harvest

Generally harvested from the second week of September until October.

Vinification

The grapes are destemmed and crushed, then fermented in stainless steel at a controlled temperature not exceeding 25°C. The process lasts an average of 7 days, with regular pump-overs.

Aging

Minimum aging of one year in barriques (first or second passage), large barrels, or stainless steel.

Total Alcohol Content

13 %

Longevity

If properly stored at a constant temperature of around 15°C, in a horizontal position and away from light, it can age for 5 to 8 years, developing tertiary aromas.

Color

Deep, dark ruby red.

Aroma

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

Taste

Smooth and velvety, with a well-balanced acidity complemented by rounded tannins.

Serving Temperature

Serve at room temperature, preferably around 18°C.

Food Pairing

Ideal with grilled or roasted meats. It also pairs well with structured cheeses.

Bottle Size

0,750 L

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CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
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