



# Valpolicella Superiore Selezione del Fondatore

## 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

14,5 %

## Color

Intense ruby red with garnet reflections.

## Aroma

Elegant and enveloping, with notes of ripe red fruits, cherry, and plum, enriched by delicate spicy hints and subtle nuances of vanilla and tobacco.

## Taste

Soft-bodied, with a complex and spicy aftertaste.

## Serving Temperature

Decant for at least one hour before serving in large, deep glasses.

## Food Pairing

Best paired with grilled red meat or aged cheeses.

## Bottle Size

0,750 L

[www.anticheterrevenete.it](http://www.anticheterrevenete.it)



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MINISTRY OF AGRICULTURE,  
FOOD SOVEREIGNTY  
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