



Valpolicella Classico Superiore D.O.C.

Wine with a strong character and an elegant soul, very dry in the finish. A short grapes drying process of 20 days concentrates in this wine notes of red fruit, typical of Valpolicella. One year aging in french oak barrels adds some hints of spices and undergrowth.



VINEYARD: Cru "El Casotto" in the heart of the Valpolicella, in San Pietro in Cariano



GRAPE VARIETIES: Corvina Veronese 40%, Rondinella 25%, Corvinone 35%.



ALCOHOL: 14% vol.



VINIFICATION: Steel tanks



MATURATION: 12 months in French Oak barrels.



COLOR: Intense ruby red.



BOUQUET: spicy with notes of mature cherry and red forest fruits



TASTE: Structured and elegant, dry on the final note



SERVING TEMPERATURE: 18° C.



RECOMMENDED WITH: red meat, mature cheese, game



BOTTLE: 750 ml.

