



## Valpolicella Classico Superiore “La Pergola” D.O.C.

Bright ruby red in color, this Valpolicella Superiore comes from the late harvest of Corvina, Rondinella, and Molinara grapes. Elegant and full of character, it offers both freshness and balance, ideal for those seeking an authentic experience in every sip.



**VINEYARD:** Hillside Vineyard in the historical Valpolicella Classica area.



**GRAPE VARIETIES:** Corvina Veronese 15%, Corvinone 40%, Rondinella 40% Molinara 5%.



**ALCOHOL:** 13 % vol.



**VINIFICATION:** In steel and vitrified concrete tanks.



**MATURATION:** 50% in steel, 50% in French oak barrels (20 hl).



**COLOR:** Ruby red color.



**SMELL** Raspberry, redcurrant, violet, with a light spicy note.



**TASTE:** Pleasant freshness balanced by a full body and elegant tannins.



**SERVICE TEMPERATURE:** 14/16° C.



**RECOMMENDED WITH:** First courses, fresh cheeses.



**BOTTLE:** 750 ml.

