



# VALPOLICELLA CLASSICO SUPERIORE BIO 2018 DOC

Italy > Veneto > Valpolicella  
Dry, Red, Still wine  
45% Corvina, 35% Corvinone, 20% Rondinella

Alcohol:	13.50 %
Sugars :	0.50 g/l
Total Acidity:	5.40 g/l
pH:	3.50
Total Sulphites:	35 mg/l
Suggested serving temp:	15 - 25° C

## Maximum expression of our fresh grapes

Rich, fruity and spicy with bright notes of red fruits and dried cherry. This is our most intense rendition of fresh Valpolicella grapes. We do a partial whole cluster fermentation with a month of maceration. Wine is then aged for one year in steel tanks, we do not use wood in our cellar, thus the brightness and elegance of our tannins. This is mid body, aromatic and slight tart dry wine.

## Terroir

Our vineyard is completely terraced on hills around 300 meters height, mostly facing south. The soil is pretty rugged and rich in “calcarenite gialla” a sedimentary limestone, with yellow appearance, rich in seashell fossils.

## Vinification

We say that our wines are made in the vineyard and not in the cellar. Most of all our efforts are put into the harvest, getting the right maturation and collecting the grapes at the right moment is the key of this wine. We only harvest by hand and collect in small boxes to avoid any pre-crushing and fermentation. We do not control the fermentation with sulphites or enhancers. We start with a pied de cuvee and the natural yeasts in our grapes do the rest. This wine uses the best completely ripen grapes of the vineyard. Partial de stemming and whole cluster fermentation is involved. When completely dry we let the must macerate for a month. We then soft press and age for at least 12 months in steel tanks. No filtration, no blends, no chemicals, only a little sulphites added before the bottling phase. 6 months of additional ageing in bottle before marketing.



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