

Valpolicella Superiore Doc Bio 2016



First vintage of production	2003
Grape varieties	Corvina e Corvinone 85%, Rondinella 10% e Barbera 5%
Geographical area	Veneto – Italy North-east of Verona on the hill that separates Montorio from Valle d'Ilasi
Total extension of the vineyards in the estate	27 hectares of modern guyot vertical trellis + 8 hectares of traditional "Pergola" + 20 rented hectares in guyot vertical trellis
Age of planting	since 1960 to 2015
Soil composition	calcareous with red clay and tufo
Planting density	6500 in trellis and 4500 in Pergola
Harvest	from September 3rd to October 10th
Yield per plant	2 kg
Vintage climate	2016 is THE VINTAGE! It happens every 10/12 years only. Very regular Winter and Spring, Summer gently hot with some regular and soft rains in the perfect moments.. This great balance in the vineyards gave us the possibility to have one of the best wine we ever produced!
Winemaking technique	Maceration and fermentation on the skin for 12-15 days at a quiet independent temperature. Carefully decanted, malolactic fermentation, transfer into big barrels of 3500 l and cement tanks.
Maturation	12 months
Enochemical characteristics	Alcohol 13.90 % vol Total acidity 6.45 PH 3.25 Sugar 3,5 g/l Extract 27,40 g/l
Tasting notes	Ruby red colour. Freshness and integrity of fruit give character to this medium bodied wine, pleasant and with an elegant dried flowers aftertaste.