



Valpolicella Superiore

DOP - BIO



Giovanni Ederle
Viticoltore in San Mattia

“He stopped for a moment, with his head against the rock wall. The sun beat down on the dark stone, which gave off a warm, mineral smell. He glanced at the route he had already taken and looked up at the ground he still had to conquer. He set off once again.”

- **Vine species:** Corvina (50%), Corvinone (30%), Rondinella (20%)
- **Denomination:** Dop
- **Soils:** clayey, loamy, calcareous
- **Year planted:** 2005
- **Altitude:** 220m asl
- **Exposure:** east-south-west ridge
- **Cane training system:** Guyot
- **Planting density:** 5700 plants/Ha
- **Grape yield per hectare:** 8000 kg
- **Harvest season:** mid-September
- **Harvesting:** by hand, by selection
- **Drying:** not withered
- **Temp. of fermentation:** 20°C
- **Duration of fermentation:** 25-30 days
- **Maceration:** prefermentation at 10°C
- **Fining:** 12 months in large French oak barrels
- **Fining in the bottle:** 6 months
- **Maximum aging time planned:** 10 years
- **Alcoholic content:** 14% vol
- **Colour:** ruby red
- **Aroma (nose):** juicy ripe cherries and hard graphite notes. Violet petals, red roses, spices and balsamic notes
- **Taste:** warm and well balanced. Flavoursome and fresh, the flavours detected in the bouquet are reflected on the palate



Our Valpolicella Superiore is ruby red and glides elegantly around the sides of the glass. The bouquet is bursting with juicy ripe cherries and hard graphite notes. Later, aromas of violet petals, red roses, spices and balsamic notes come through.

On the palate, it is warm and well balanced. Flavoursome and fresh, the flavours detected in the bouquet are reflected on the palate.

Its strong personality make it a particularly suitable match for succulent and elaborate meats such pasta sauce made with game, grilled pork chops, veal shin or the traditional oxtail stew “Coda alla Vaccinara”.