

VALPOLICELLA

CLASSICO SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties: Corvina Veronese, Corvinone and Rondinella.

Location and characteristics of the vineyard: All the grapes come from vineyards located in the area of the Valpolicella Classico.

Soils: Average altitude and composition The hill is located at 250/450 meters (820/1,476 feet) a.s.l. of volcanic origin with tuffaceous, clayey and calcareous soil.

Training system: Pergola.

Harvest: Beginning of October.

Vinification: Destemming and soft crushing. Fermentation in steel tanks at a controlled temperature with frequent daily pumping overs, to get the maximum aromatic extraction and low tannic perception. After the latter and the following malolactic fermentation, the wine matures in 20-30 hl Neutral French oak barrels for 12 months and continues the process in bottle for at least 6 months before being released to the market.

Organoleptic description: Deep ruby red. Vibrant with floral, fruity and spice aromas such as wild rose, violet, cherry, black plum, blackberries, black pepper, liquorice, cinnamon and vanilla. Dry, full body with fine tannins. The flavors remain true to the nose. Well-balanced with a long finish. Drink now, this wine has a beautiful potential of aging for 5+ years.

A.B.V. 13,5 %

Suggested Pairing & Serving Temperature: Perfect with chicken served roasted, parmesan, or peri peri. Excellent with burgers, filet mignon, short ribs, and pepper-crusted ahi tuna, pizza accompanied by sausage or pepperoni. Also fantastic with pasta with Bolognese sauce or meatballs, baked ziti, cannelloni and tasty pasta courses.



TENUTA
LENA DI MEZZO
FUMANE