

## VALPOLICELLA CLASSICO SUPERIORE DOC

Villa Crine's Valpolicella Superiore represents the tradition and history of the Valpolicella terroir. It's produced from the indigenous grape varieties Corvina, Rondinella, and Molinara. It's a wine with a wonderful personality. The concentration and richness of its bouquet make it unforgettable.



**Wine** Valpolicella classico Superiore D.O.C.

**Blend** Corvina Veronese 60%, Rondinella 30%, Molinara 10%

**Soil** The altitude of the vineyard is between 200 and 300 metres above sea level. The soil composition includes clay, tuff and alluvial gravel, with calcareous marine rock.

**Vineyard** The vines are trained in the pergola system. The density of the vines is between 4,500 and 6,000 plants per hectare with a yields of about 9000 kg/ha.

**Harvest** Between the end of September and the beginning of October. The grapes are harvested by hand when at their best state of maturation. They are dried for about 30 days.

**Pressing method** Destemming and soft pressing in metal tanks in the month of November.

**Fermentation** In steel for a year with further aging in the bottle in antique cellars carved into tuff stone.

**Tasting Notes** The colour is a lively ruby red. There are floral aromas and hints of sour cherry with a light spiciness. It has a nice structure and smoothness, enjoyable to the last glass.

**Alcohol %** 13.5%

**Pairing suggestions** Pork roast with red onions, polenta with mushrooms, salami, wild game, and pasta with meat sauce.

**Temperature** Ideally served at 18°C.