

## *“Casalvegri” Valpolicella Classico Superiore DOC*



### **GRAPE VARIETIES**

70% Corvina, 20% Corvinone, 10% Rondinella and Molinara.

### **REGION OF ORIGIN**

The historically “classic” zone of the Valpolicella.

### **SOIL**

The soil is mainly clay-limestone with a high proportion of rock and stone: this particular type of soil yields wines of great finesse and elegance, characteristics essential for long living wines.

### **VINEYARDS**

The vineyard is on a hillside at an altitude ranging from 150 to 300 meters above sea-level with an exposure to the east.

### **VINTAGE**

Vintage generally begins in the last ten days of September and continues until the end of October.

### **FERMENTATION AND AGEING**

The grapes for this Valpolicella are all from the “Casalvegri” vineyard. The exceptional soil type and the hillside position of this vineyard provide the necessary qualities to produce a red wine of great prestige. All of the best fruit from this vineyard goes into this Valpolicella rather than being selected for our Amarone. The wine ages in 3000 litre oak casks for 18 months following fermentation.

### **TASTING NOTES**

A wine of extraordinary finesse and elegance. Spice notes, forest fruits and hints of rose petal characterise the nose. The palate is fresh and complex.