

Valpolicella Superiore Valpantena DOC

A ruby red symphony

Valpolicella is a wine deeply rooted to its territory of which it bears its name. A red that has a centuries-old history, the starting point from which the winemaking tradition of the whole Valpolicella stems. From the hills of Costa Arente, caressed by the winds of the Lessini mountains, this light red takes on the elegance typical of Valpantena wines. A wine of good freshness and medium structure, pleasantly fruity and with an enthralling drink.



GRAPES	Corvina, Corvinone, Rondinella, other grapes as the production regulations
AREA	Valpantena (La Costa di Romagnano - Grezzana)
AGEING	1 year in steel and amphora, another 3 months in the bottle
VINTAGE	2021
ANALYSIS DATA	Alcohol 13,5%
AGEING POTENTIAL	5-6 years
	Contains Sulfites

PRODUCTION AREA

The grapes are grown on hillslopes and terraces, which extend up to 600 m above sea level, mainly in the 100-250 m range. The substrate consists of calcareous marl, it is clayey-loam with a sub-alkaline reaction, rich in mineral nutrients.

TASTING

A Valpolicella Superiore in elegance and structure. Light ruby red in colour, it immediately reveals notes of cherry, blackberry, and spices on the nose. On the palate, it is structured yet agile, characterised by soft and enveloping tannins.

WINEMAKING

The grapes are harvested by hand in the first half of October, at a late ripening stage. Destemming and selection take place on the sorting table before pressing. Alcoholic fermentation lasts about a week at a controlled temperature, followed by a short maceration on the skins.

PAIRINGS

Excellent with flavourful first courses, white meats, mixed grills, and medium-aged cheeses like Monte Veronese.

PRIZES AND AWARDS



BOLLINO ORO



LE TENUTE
LEONE ALATO

