

SenzaFine Valpolicella Superiore DOC

Vineyards: of property, located in the Eastern Valpolicella

Average age of the vines: 20 years

Plants per hectare: 3.000

Exposure: South, South-West

Soils: rich in clay and limestone skeleton components

Grapes: Corvina, Corvinone, Rondinella and other local varieties

Fermentation: After a careful selection, already made in the vineyard, the grapes are collected in small boxes and left to dry for a short period in a dry and well ventilated. After the necessary crushing, the must is left to macerate for 3-4 days with daily punching down at a controlled temperature. Alcoholic fermentation occurs in stainless steel tanks with skins, temperature controlled. This permits to facilitate the extraction of tannins (that ensure longevity to the wine) and polyphenolic substances. Then it follows the malolactic fermentation. Aging: 12 months part in French oak barrels and part in stainless steel tanks.

Average analytic data:

Alcoholic degree: 13,5 % Vol.
Residual sugar: 4,50 gr/l
Total acidity: 6,00 gr/l

Description and characteristics:

The red colour and its variations. This is the leitmotif in the visual and sensory analysis of this wine. Initially ruby red with blue notes, it turns gradually toward deep grenade notes. In the nose, the olfactory impact leads immediately to small berries and blackberries, along with notes of wood and sweet oriental spices. Its impact in the mouth reminds immediately to the varieties and peculiarities of the territory of origin, Round, right soft, elegant tannins, with aromas of ripe red fruit, spices and minerals.

Best with:

This wine combines well with preparations of grilled meats and roasts of various kinds, sausages and medium-aged cheeses with ripening of several months. Interesting tasting it with the blue fish in all its nuances.

