

Valpolicella

DOC Superiore

This is the typical Valpolicella Superiore wine, made according to the best traditions and with all the characteristics of Tedeschi Family wines: good structure, delicate flavour and elegance. The grapes come from vineyards located in Mezzane and Tregnago hills.



Vineyard Notes

Soil: Moraine clay and limestone of moraine origin.
Vine density: 5500 vines per hectare.
Vineyard age: 25 years.
Cultivation: Guyot.
Pruning: 12 buds/plant.
Production: 10000 kg/hectare.
Grape varieties: 35% Corvina, 35% Corvinone, 20% Rondinella, 10% Rossignola, Oseleta, Negrara, Dindarella.

Winemaking Technique

Grapes harvest: end of September - beginning of October.
Crushing and destemming
Alcoholic fermentation and maceration: 10 days/temperature 23-25° C.
Malolactic fermentation
Natural clarification in stainless steel
Ageing: in Slavonia oak barrels for 1 years.
Bottling and bottle ageing: 6 months.

Description Of The Wine

Color: ruby red with garnet reflections. Clear and transparent.
Bouquet: fresh with clear notes of cherry and currants.
Flavor: good body, good structure, well-balanced and harmonic structure. The after taste confirms the notes in the bouquet.
Suited for ageing: 7 years.
Combinations: pasta, white and red meat dishes.
Serve at: 16° C.

Chemical Analysis

Alcohol (% in vol.): 13,5
Reducing Sugar (g/l): 2,2
Total Acidity (g/l): 6,2
Net Dry Extract (g/l): 31
Total Phenols (mg/l): 1700

Bottle Size: 375 ml, 750 ml