

# NICALÒ

## Valpolicella DOC Superiore



This wine is made from red grape varieties grown on the Moraine Hills in the heart of Valpolicella. The Nicalò Valpolicella DOC Superiore is being released with a new label that embodies the unvarying contemporary and modern style of this Valpolicella Superiore, a faithful representation of an accessible category, perfect for everyday enjoyment. This is a fruity and soft wine, offering freshness and good drinkability: in honor of our ancestor (Niccolò) a pleasing wine for all gastronomic delights.



### Grapes

- 35% Corvina
- 35% Corvinone
- 20% Rondinella
- 10% Other traditional varieties

### PRODUCTION PROCESS

#### Harvest

End September - Beginning October

#### Pressing

#### Alcoholic fermentation and maceration

14 days at 28°C

#### Maturation

12 months (Slavonian Oak)

#### Bottling

6 months bottle ageing



### Chemical data

- Alcohol: 13,5%
- Sugars: 1,5 g/l
- Totale Acidity: 6,1 g/l
- Dry extract: 34 g/l



### Ageing

10 years



### Bottle size

375 ml  
750 ml



### VINEYARD NOTES

#### Soil

Red clay, and limestone of moraine origin

#### Vine density

5500 plants/hectare

#### Vineyard age

20 years (average)

#### Cultivation system

Guyot

#### Pruning

12 buds/plant

#### Production

9000 kg/hectare



### TASTING NOTES

Clear and transparent  
Ruby red



Complex berry notes  
Plum, strawberry, blueberry, violet



Structured, good body  
Fruity character and fine tannins



Suitable for the whole meal



14°-16°C (57-61°F)



Website



Video

@TedeschiWines

