



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

