



# VALPOLICELLA SUPERIORE

denominazione di origine controllata

**Colour:** deep ruby red.

**Tasting notes:** well-balanced, elegant and embracing, with intense tannins.

**Food pairings:** pasta with meat sauce and game, grilled red meat, braised meat and mature cheese varieties.

**Bouquet:** intense, of red fruits (cherry and redcurrant).

**Alc./Vol:** 13,50%

**Residual sugar:** 4 gr/lit

**Total acidity:** 6 gr/lit

**Origin:** vineyards owned by the Vaona family, situated at the foot of the Valpolicella hills, at an average altitude of 150 metres above sea level.

**Soil:** alluvial soil on calcareous basalts, with good soil skeleton, favoured by excellent sun exposure.

**Grape variety:** Corvina 40%, Corvinone 30%, Rondinella 25%, Molinara 5%.

Produced from vines with an average age of 25 years

**Harvest:** the different grape varieties, harvested (usually in the second half of October) according to their degree of ripeness, are placed in wooden crates for 40-45 days.

**Vinification technique:** destalking and pressing are followed by maceration for about 4-5 days, and then fermentation for 15-20 days.

After fermentation, the free-run must is racked and the wine obtained from the gentle pressing of the marcs is added to it.

**Refinement:** 70/80% in terracotta amphorae of 750 liters and 20/30% in oak barrels for 12 months



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