



FARINA

VINI PREGIATI IN VALPOLICELLA

VALPOLICELLA CLASSICO SUPERIORE DOC

Exquisite red wine that expresses the authentic soul, perfumes and flavors of the territory from which it comes from. Described as “Superiore” because it comes from grapes with a higher alcohol content and it is aged for at least one year. This gives the wine body and structure, but also greater roundness and elegance.

GRAPE VARIETIES:	45% Corvina, 20% Corvinone, 25% Rondinella, 5% Molinara, 5% Dindarella
VINEYARDS LOCATION:	San Pietro in Cariano
EXPOSURE AND ELEVATION:	North/South-West 400 m a.s.l.
SOIL:	Volcanic-Calcareous
GROWING TYPE AND PLANTATION DENSITY:	Veronese pergola, 3600 vines/hectare
HARVEST:	Manual harvesting of the grapes at the beginning of October after slight overripening
VINIFICATION:	After a slight drying of the grapes on the vine, pressing and destemming are carried out, following selected yeasts injection and controlled temperature fermentation at 28°C, with alternated pumping overs and delestages (the must is separated from the skins and then put on them again), in order to have a perfect extraction and the best body, without compromising the final freshness.
AGEING:	100% in Slavonian oak casks, following ageing in the bottle
ORGANOLEPTIC NOTES:	Bright ruby red color. Fruity scents, with hints of morello cherry and ripe raspberry, red fruits and sweet almond. Dry, but velvety and well-balanced taste with and underlying taste of stewed fruit, slightly roasted and enveloping.
ANALYTICAL DATA:	Alcohol: 13% vol. Sugar: 5 g/l Total acidity: 5,45 g/l Volatile Acidity: 0,41 g/l Dry extract: 29,35 g/l
SIZE (L):	0,750
PAIRINGS:	Well matched with red meats, boiled meats, roasted meats and medium matured cheeses