



## VALPOLICELLA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Type of wine:* Organic red dry wine

*Growing area:* Marcellise valley (Verona)

*Type of soil:* of calcareous origin

*Vineyards altitude:* 150-260 m s.l.m.

*Grapes varietal:* Corvina, Corvinone, Rondinella

*Age of vineyards:* 15-20 years

*Cultivation system:* guyot

*Planting density:* 5,000 vines/ha

*Harvest:* hand harvest with selected grapes

*Vinification/fermentation:* with selected yeast under controlled temperature, daily pumping over and punching down for 7 days

*Aging:* in French oak tonneaux for 12 months

*Nose:* vibrant nose of ripe cherry, semi-dried red fruits and delicate spicy hints

*Colour:* intense ruby color

*Taste:* on the palate ripe small red fruits and spicy notes while the fruit remains bright. Long-lasting and medium structure. Good sapidity. Texture is soft and silky with vibrant tannins that provide good balance

*Technical data:*

*Alcohol:* 13,5%

*Total acidity:* 5,6 g/l

*Residual sugar:* 2,5 g/l

*Dry extract:* 32,6 g/l

*Serving temperature:* 16-18°C

*Available format sizes:* 0,75 l - 1,5 l

*Packaging:* 1-2-3-6 bottles cases

CAVEDINI

MARCELLISE,  
VERONA, ITALIA



IT-810-016  
AGRICOLTURA ITALIA