

## *“Casalvegri” Valpolicella Classico Superiore DOC*



### **GRAPE VARIETIES**

70% Corvina, 20% Corvinone, 10% Rondinella and Molinara.

### **REGION OF ORIGIN**

The historically “classic” zone of the Valpolicella.

### **SOIL**

The soil is a mix of mainly clay limestone rich in calcium with a significant presence of stone and rock material. This type of soil gives the wines great freshness and elegance, essential characteristics for long-lived wines.

### **VINEYARDS**

The vineyards are located in a hilly position, at a variable altitude ranging from 150 to 300 meters above sea level, with East, South-East exposure.

### **HARVEST**

Harvest generally begins during the last ten days of August and continues through to the end of September.

### **FERMENTATION AND AGEING**

The grapes for this Valpolicella are fresh. The exceptional soil type and the hillside position of this vineyard provide the necessary qualities to produce a red wine of great prestige. All of the best fruit from this vineyard goes into this Valpolicella rather than being selected for our Amarone. The wine ages in 3000 litre oak casks for 18 months following fermentation.

### **TASTING NOTES**

A wine of extraordinary finesse and elegance. Spice notes, forest fruits and hints of rose petal characterise the nose. The palate is fresh and complex.

