

# Valpolicella Classico Superiore



CORTE BRAVI®

Overripe grapes on the vine together with oseleta grapes, to obtain a wine capable of taking you on a journey through time and tradition with its aromas and flavour.

## CLASSIFICATION

DOC Valpolicella Classico Superiore Biologico (Organic) 

## VINTAGE

2021

## NUMBER OF BOTTLES PRODUCED

4000

## VINEYARDS

our own vineyards cultivated with the "pergola Veronese" growing system, with organic methods. Southern exposure.

## AGE OF THE VINES

20/30 years

## PRODUCTION AREA

Gargagnago locality, Sant' Ambrogio di Valpolicella (Verona) 200 m a.s.l.

## TYPE OF SOIL

mainly limestone

## GRAPES

15% Oseleta, 40% Corvinone, 45% Corvina and 5% Rondinella

## YIELD

90 quintals per hectare. Every 100 kg of grapes produces 55 - 60 litres of wine.

## VINIFICATION AND AGING

the red grapes are harvested by hand, left to mature for a longer time on the plant. Once pressed, they are cold macerated and then fermentation starts spontaneously. This is followed by a hot maceration that lasts at least 1 month and serves to extract all the aromas and fragrances of Oseleta, a fine grape, native to Valpolicella.

The wine is left to rest, half for at least 12 months in French

oak barrels and the other half in the big amphora. It is then bottled without filtration in order to continue its refinement in the bottle for about 1 year.

## YEASTS

Indigenous local yeasts

## FILTRATION

None

## TOTAL SULPHITES IN BOTTLE

Less than 30 mg/l

## ALCOHOL

13.5 % vol.

## TOTAL ACIDITY

5.8 g/l

## RESIDUAL SUGAR

0.6 g/l

## IDEAL PAIRING

Wine with structure and body. It is ideal combined with grilled red meats, savoury game or aged cheeses such as Monte Veronese or Pecorino which together enhance the aromas and flavours.

## SERVING TEMPERATURE

15-18 ° C

## ORGANOLEPTIC DESCRIPTION

Intense ruby red colour with purple hues, notes of spices and ripe red fruit emerge on the nose, such as plums, blackberries and currants. In the mouth it is soft and persuasive. The red fruits re-emerge and the delicate tannins lead to a good persistence.

