



VALPOLICELLA SUPERIORE

ORGANIC DOCG

Production area: Verona (city), Mezzane di Sotto (village) Marcellise (borough)

Type of land: silty-sandy with white limestone gravel

Wineyards height: 300m asl

Grapes: Corvina 55%, Corvinone 35%, Rondinella 10%

Vines age: 20 - 25 years

Breeding Sistem: Guyot

Yield: 90 q.li ha

Harvest: end of September, first ten days of October, grapes picked and selected by hand in 5kg boxes

Drying: in traditional naturally ventilated fruit rooms for about 20 - 30 days

Vinification: in the stainless steel barrels about 15 days with cap skins processing

Wine ageing: in new or second use barrique for 6/8 months, then in bottles for minimum 6/7 months before being marketed

Bottle production: 1000 per year

TASTING

color: lively ruby red

scent: cherry, red fruit with notes of almond

Flavor: warm, enveloping, full-bodied with pronounced personality

Recommended with: first courses, salami, roasts, medium aged cheeses

Service temperature 18 - 20° C

Aging Potential 8 - 10 years

Medium alcohol content: 13% Vol.



CASAZEN
NaturalMente Accogliente