

Valpolicella Classico Superiore Doc



OUR VALPOLICELLA CLASSICO SUPERIORE is produced entirely from native Veronese Corvina, Corvinone, and Rondinella varieties in low-yield vineyards at our historic estate in Arbizzano di Negrar, Verona. After a long maceration and fermentation, the wine is aged for at least 14 months in traditional large oak barrels, followed by a short refinement in the bottle.

Vivid ruby red in color, with intense aromas of blueberry, hints of cherry, licorice and lingering accents of cinnamon and pepper. On the palate, soft and warm structured tannins are balanced with nice acidity, long finish and fruity sensations.

CLASSIFICATION

Valpolicella Classico Superiore
Denominazione di Origine Controllata

PHILOSOPHY

This Valpolicella is obtained with the use of traditional vinification techniques that give a unique and recognizable character. It represents the full expression of the Veronese wine growing and enological traditions in accordance with the more than a century-old family tradition.

TYPE OF SOIL

Located on clay hills and calcareous layers

VARIETAL

Corvina 75%, Rondinella 10%, Corvinone 15%

HARVEST PERIOD

End of September

TRAINING

Guyot - 5600 vines per hectare

YEARS PLANTED

1991/1993

HARVEST, VINIFICATION AND AGING

Around the middle of October and following the Amarone harvest, the grape clusters are hand-selected at our Arbizzano di Negrar estate, in the heart of the Valpolicella Classica zone. The grapes are crushed, cold-pressed and left to ferment for 25-30 days at a controlled temperature with daily punch downs. When fermentation is complete, the wine is transferred to oak barrels where malolactic fermentation takes place. After a period of 12 months of refining, the wine is then bottled.



14% VOL.

SERVING TEMPERATURE 15°-18°C

BEST WITH *Risottos, pastas, meat, game and poultry*

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Una tenuta privata della Famiglia Bertani - A Bertani Family private estate

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