

# Valpolicella Superiore



<b>Denomination:</b>	Valpolicella Superiore DOC Falezze		
<b>Bottle:</b>	Bordolese, numbered by hand		
<b>Closing cap:</b>	One-piece natural cork, selected and guaranteed (defect <0.5% at the molecular level)		
<b>Grape Variety:</b>	Corvina Veronese 45%, Corvinone 35%, Rondinella 15%, Oseleta 5%		
<b>Production Area:</b>	Valpolicella		
<b>Micro zone:</b>	Comune di Mezzane, area del Falezze		
<b>Geography:</b>	Hilly terrain		
<b>Altitude:</b>	200–250m s.l.m.		
<b>Solar exposure:</b>	SO - NE		
<b>Type of land:</b>	Calcareous, with moderate stony, in some points high, rich in skeleton and well drained		
<b>Breeding system:</b>	Tradizional, a Pergola Veronese		
<b>Age of vines:</b>	60 years		
<b>Harvest:</b>	Hand picked for plateau in baskets, with grape selection		
<b>Period:</b>	September–October		
<b>Withering:</b>	Natural not forced, in the fruit bowl, for a month		
<b>Winemaking:</b>	In steel, at controlled temperature		
<b>Fermentation:</b>	About two weeks, with a reduced number of replacements		
<b>Duration:</b>	Maturation of about 18 months in 500L tonneaux of medium-toasted French oak		
<b>Year:</b>	2012	2013	2014
<b>Produced bottles:</b>	about 1000	about 960	1280
<b>Alcohol content:</b>	14.5% Vol.	14.5% Vol.	13.5% Vol.
<b>Total acidity:</b>	5.00 g/l	5.31 g/l	5.29 g/l
<b>Total extract:</b>	29.40 g/l	27.05 g/l	25.10 g/l
<b>Reducing sugars:</b>	0.60 g/l	0.60 g/l	0.60 g/l
<b>SO<sub>2</sub> content :</b>	<45 mg/l	<50 mg/l	60 mg/l