

# VALPOLICELLA SUPERIORE



<b>Designation</b>	Valpolicella Superiore DOC Falezze
<b>Colour</b>	Intense ruby red with purplish highlights
<b>Aroma</b>	Intense, fruity aromas of cherry, red fruits and forest fruits
<b>Taste</b>	Fresh, elegant, full-bodied
<b>Bottle</b>	Bordeaux, hand-numbered
<b>Closure</b>	One-piece natural cork, selected and guaranteed (defect <0.5% at the molecular level)
<b>Grape varieties</b>	Corvina Veronese, Corvinone, Rondinella, Oseleta
<b>Production area</b>	Valpolicella
<b>Microzone</b>	Municipality of Mezzane, Falezze terroir
<b>Geography</b>	Hilly terrain
<b>Altitude</b>	200–250m
<b>Exposure</b>	SW-NE
<b>Type of terrain</b>	Calcareous with moderate stoniness, high in some parts, rich in gravel and well drained
<b>Training system</b>	Traditional, with Veronese pergola
<b>Age of the vines</b>	About 60 years
<b>Grape harvest</b>	Manual harvesting on trays, with selection of the bunches
<b>Period</b>	September-October
<b>Drying</b>	Natural ventilation in the drying room, for about a month
<b>Vinification</b>	Late December – January
<b>Fermentation</b>	In steel, at a controlled temperature
<b>Duration</b>	About two weeks, with limited pumping over
<b>Sizes</b>	0,750L



<b>Vintage</b>	2012	2013	2014	2015	2016	2017
<b>Bottles produced</b>	circa 1000	circa 960	1280	1000	583	3220
<b>Alcohol content</b>	14,5% Vol.	14,5% Vol.	13,5% Vol.	14,5% Vol.	14,0% Vol.	14,4% Vol.
<b>Total acidity</b>	5,00 g/L	5,31 g/L	5,29 g/L	5,00 g/L	5,50 g/L	5,43 g/L
<b>Total extract</b>	29.40 g/L	27,05g/L	25.10 g/L	28.90 g/L	26.60g/L	27.40g/L
<b>Reducing sugars</b>	0.60 g/L	0.60 g/L	0.60 g/L	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	<60 mg/L	<60 mg/L	<44mg/L