



Valpolicella DOC

This is the typical Valpolicella Superiore wine, made according to the best traditions and with all the characteristics of Tedeschi Family wines: good structure, delicate flavour and elegance.

The grapes come from selected vineyards located in hills of Valpolicella region.



Appellation:

Valpolicella DOC Superiore

Grapes:

Corvina 35%, Corvinone 35%, Rondinella 20%, Other varieties 10%

Soil:

Red limestone with clay of moraine origin

Vineyard:

25 years (average)

Harvest:

End September – Mid October

Vinification:

Destemming and Pressing.

Maturation:

**Alcoholic fermentation and maceration
10 days at 25-28 °C**

Bottling:

12 months (Slavonian Oak)

Alcohol:

6 months bottle ageing

Sugars:

13,5%

Total acidity:

1 g/l

Dry Extract:

6,2 g/l

31 g/l