

WINE PROFILE

**Valpolicella Classico Superiore**

Valpolicella Classico Superiore DOC

PRODUCER : Mani di Bacco  
WINEMAKER : Marco Borghetti  
BRAND : Mani di Bacco

AVAILABLE IN :  
std size 0.75 lt

AREA : Valpolicella Classica  
(Verona, Veneto, Italy)  
VINEYARD : vineyards on the hills

TECHNICAL DATA:

ALCOHOL : 14 % vol.  
SUGAR : 3,6 g/l  
ACIDITY : 5,35 g/l  
EXTRACT : 30 g/l  
GRAPES : Corvina, Corvinone,  
Rondinella

WINERY NOTES:

Selected grapes are picked on harvest, to grant color, scents and structure.

Vinification is carried out at high temperature (20/26°C) to extract the maximum from the skin (mainly aroma and color).

Fermentation takes place in steel tanks, and temperatures and pump-overs\* are constantly controlled.

After the fermentation, the wine ages for a few months in steel tanks, then a few months in french oak barrels before bottling. The passage in wood gives longevity and complexity to the wine.

\*pump-over: process in fermentation in which the skins on top of the wine are stirred with it. This allows the wine to absorb all elements in the skins (colour, perfume, tannins, ...)

TASTING NOTES:

STYLE Greatly structured wine, that ages well

EYE medium ruby red, clear

MOUTH dry, an important tannin, with the right amount of alcohol and a perfect balance between acidity and extract, mixed with just a hint of french oak

FOOD PAIRING Pairs well with strong flavored dishes, such as grilled meat

