



VALPOLICELLA CLASSICO SUPERIORE

"Vigneto i Pipioni"



GRAPES: CORVINA 60%, CORVINONE 20%, RONDINELLA 10% AND OTHER TYPICAL GRAPES 10%.

TYPE OF SOIL: CHALKY, CLAY-LIKE.

AREA OF PRODUCTION: OWNED VINEYARDS ON THE HILLS (300 M ABOVE SEA LEVEL) OF S.AMBROGIO DI VALPOLICELLA HIGHLY SUITABLE LAND, WHICH IS SOUTH-FACING.

PRUNING SYSTEM: GUYOT.

TIME OF GRAPE HARVEST: AT THE END OF SEPTEMBER, PERFECTLY RIPE GRAPES ARE HAND-PICKED AND LIGHTLY DRIED IN A WELL-AIRED ROOM CALLED "FRUTTAIO".

VINIFICATION: MACERATION OF THE MARCS FOR 20 DAYS, USING TRADITIONAL TECHNIQUES INCLUDING DAILY PUMPING AND PUNCHING DOWN.

REFINING PROCESS: FIVE YEARS IN AN OAK BARREL AND FURTHER AGEING IN THE BOTTLE BEFORE MARKETING.

Tasting Notes:

COLOUR: RUBY RED TENDING TOWARDS GARNET.

FLAVOURS: INTENSE PLUM, COOKED FRUIT AND SPICES WHICH ARE FOLLOWED BY A TINGE OF BALSAMIC.

TASTE: FULL FLAVOURED AND BALANCED WITH AN ELEGANT AND WELL PROPORTIONED, LEAVING A SPICY AND HARMONIOUS AFTER TASTE. THE REFINING IN BARRELS ENRICHES THE AROMATIC COMPLEXITY OF THIS IMPORTANT WINE.

BEST SERVED WITH: GOES WELL WITH FIRST COURSES WITH MEAT-BASED SAUCES, RED MEATS, GRILLED MEAT, GAME AND MATURE CHEESE.

ALCOHOL: 14.5%

SERVING TEMPERATURE: 16-18°