

APPELLATION

Valpolicella Superiore DOC.

VINE VARIETIES

Corvina, Corvinone, Oseleta, Rondinella.

PRODUCTION AREA

Mezzane, 250 metres asl, South-East exposure.

CULTIVATION METHOD

Gujot espalier.

HARVESTING

By hand, in two separate stages, selecting the best grapes. Yield below 1.2 kg per plant.

VINIFICATION

Grapes are collected in specific crates and dried for approximately 30 days (the number of days varies depending on the year). They are then crushed and macerated on the skins for a prolonged period to obtain an elegant full body. After the soft pressing, the first-pressed wine is aged in 225 l oak barrels where malolactic fermentation occurs naturally. After 18 months, the wine is assembled, bottled and left to age for another 6 months.

DRYING

Drying occurs naturally under the porch with no mechanical monitoring of temperature and humidity.

As this process is based exclusively on the seasonal temperature, it varies every year, conveying to the grapes the specific characteristics of the growing year. It is a very delicate process, so grapes must be in excellent health. This is why they are selected carefully during harvesting.

SENSORY NOTES

Deep ruby red colour.

Complex aromatic varieties with distinct notes of marasca cherries and small red fruits, spices, vanilla and a final toasted tobacco finish.

Balanced tannin and medium-soft palate. Good consistency, structure and finesse. Great complexity that improves with time.

ALCOHOLIC STRENGTH

15 % vol.

CAPACITY

750 ml/1500 ml Bordeaux bottle.



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