Valpolicella Superiore DOC BIO 'Galante' - 2014



GRAPES: Corvina Veronese and Corvinone with additional Oseleta and Forselina.

VINEYARD LOCATIONS: Fondo San Colombano and Castello. The average altitude of the parcels is 220 m a.s.l.

TRAINING SYSTEM: espalier method with guyot pruning.

HARVEST: late September and the first week in October.

PARTIAL DRYING: the grapes undergo a brief period of partial drying for 10 – 15 days resulting in an average weight loss of 15%.

AGEING: in French oak casks.

TASTING NOTES: fairly intense ruby red in colour. The nose proffers intense aromas of graphite, followed by chocolate, prune, chlorophyll, black pepper, licorice, morello cherry and plum. On the palate the body is medium, immediately yielding morello cherry and ripe plum. A well-balanced wine with an acidity that, thanks to the tannins, effectively subdues the alcohol. Long and aromatic finale.



