



CA DEI MAGHI

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D.O.P. GIUGLI VITICOLTORI
VALPOLICELLA

VALPOLICELLA CLASSICO

SUPERIORE “MAGHI”



Terreno/Land

Calcareo, Marnoso
Limestone, Marly

Lavorazioni sulle uve/Grape processing

Appassimento per 30-40 giorni
Drying for 30-40 days

Denominazione/Designation

Valpolicella Classico Superiore Doc

Maturazione/Maturation

In botte grande per 36 mesi
In large casks for 36 months

Tipologia/Type

Vino rosso secco
Vino rosso secco

Premi/Awards

2 volte 92 G&G; 2 volte Verona wine top;
95 punti Decanter
*Dry red wine Twice G&G 92 points; twice Verona's top wine;
Decanter 95 points*

Vitigni/Grape varieties

Corvina, Corvinone, Rondinella, Molinara

Vigneto/Vineyard

Cà dei Maghi

2015 VALPOLICELLA CLASSICO SUPERIORE

This is a Valpolicella Classico Superiore produced with grapes from vineyards located in Monte Santoccio, in the municipality of Fumane.

After the harvest, the grapes are left to rest for about 40 days before being pressed.

This ancient technique of drying ('appassimento') allows us to obtain slightly dehydrated grapes loaded with polyphenolic substances.

Once vinified, they give us an intense ruby red wine with lively violet reflections.

The olfactory spectrum of the wine is broad and elegant, with initial notes of ripe red fruit and strawberry compote, which then give way to balsamic sensations of anise and wild fennel.

On the palate, the wine is fresh and enveloping with soft parts well supported and balanced by vivid and precise tannins.

A vertical wine of great class, sometimes irreverent, but suitable for great food pairings.

