

# VALPOLICELLA CLASSICO SUPERIORE DOC

Our Valpolicella Classico Superiore grows out of the selection of the most ripe bunches and the use of indigenous grapes, which gives texture and an elegante tannin level.

A blend of Corvina, Corvinone e Rondinella grapes is complemented by the use of Negrara and Croatina that help the wine to achieve a better result during the 12 months of refinement in oak barrels.

Ruby red in colour, it is a wine of a certain importance, with an amazing bouquet of cherries, raisins and well integrated hints of spices.

The full dry and balanced taste make this wine particularly suitable for different dishes, such as for example pasta "al dente" dressed with a traditional meat sauce. You can store it for 8-10 years in a cool (15° C) and humid place, out of direct sunlight.



## **Vine Variety:**

Corvina, Corvinone, Rondinella, Negrara, Croatina

## **Terroir:**

Loamy-clayey soil, calcareous

## **Production Regulations:**

Valpolicella DOC

## **Refinement:**

Oak barrels, 12 months

## **Colour:**

Ruby red

## **Aroma:**

Ripe cherry, raisins

## **Taste:**

Soft and well-balanced

## **Alcohol:**

13%

## **Capacity:**

750 ml

## **Ideal pairing:**

Main courses, meat



### **Azienda Agricola Mizzon**

Via Quar, 23  
37029 San Pietro in Cariano  
Verona - Italy

+39 045 772 5705  
info@cantinamizzon.com  
www.cantinamizzon.com

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mizzon\_winery  
CantinaMizzon

This cellar is  
a member of:

