

Capurso
VITA, VITI, VINI.



VALPOLICELLA DOC SUPERIORE

Production area

Nesente di Valpantena - Verona - Italy

Terrain

Alluvial, clayey, calcareous with a high gravel content

Cultivation system

Guyot training system

Grapes varieties

Corvina, Corvinone, Rondinella, Molinara e Croatina

Grape-picking

Selection and manual picking of grapes at the end of September
Then the grapes are put in small plastic box in dryer for 35/40 days

Vinification

Pressing and destemming of grapes
Cryo Maceration for 5 days - 7°/8°
Fermentation temperature
Maceration for 15/20 days with daily periodic pumping over and delastages.
Racking and soft press
Decantation in steel tank for 35/40 days

Maturing

In slavian oak barrels from 10 to 25 hectoliters for 15 months
Natural malolactic fermentation
Rest in bottle for at least 6 months

ALC : 14% Vol.