



iltabarro®

VALPOLICELLA
denominazione di origine controllata
CLASSICO SUPERIORE

IL TABARRO®

Valpolicella Classico Superiore 2016

GRAPES

Corvina 65%, Rondinella 25%, Molinara 10%.

PRODUCTION AREA

Rasso, Monte Tenda, Monte Crosetta, — on the top of limestone hills in the Fumane, and San Pietro in Cariano areas, where the soil is ideal for the production of great red wines.

YIELD PER HECTARE

8 tonnes/hectare (from 3000 to 5000 vines per ha depending on age and on growing system).

GRAPEVINE TRELLISING SYSTEM

Guyot, double Pergola, single Pergola.

HARVEST TIME

End of September until October, grapes are hand-picked this allowing a careful selection of the best bunches.

VINIFICATION

Traditional vinification in modern stainless steel conical tanks consisting of 15 days fermentation on grape skins using in part the earlier crush.

ELEVAGE

Aged for 12 months in large vats. It is then aged for a further 6 months in the bottle before release.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red. Aromatically intense with fruity hints, predominantly of wild cherry and red orange skin with a hint of wood. Fruity and spicy, mineral and fresh in the mouth it is definitely easy to drink even keeping its own complexity.

ANALYTICAL DATA

Alcohol content: 13,00%

Total acidity: 5,1 g/l

Sugars: 0,60 g/l

SERVING SUGGESTIONS

Serve with red meat, semi-hard ripe cheeses, pasta



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