

CAMPO LAVEI

VALPOLICELLA SUPERIORE



DENOMINATION: Valpolicella Superiore DOC

GRAPE VARIETY: 45% Corvina, 40% Corvinone, 15% Rondinella

AREA OF PRODUCTION: the Campo Lavei vineyard on the hills of Montecchia di Crosara Montecchia di Crosara.

SOIL: Limestone and pebbles.

HARVEST: at the beginning of October, some of the grapes are set aside to dry in wooden trays until the end of December.

WINE MAKING PROCESS: the undried grapes are destemmed and fermented straight after the harvest. The dried grapes are added later and allowed to ferment in stainless steel for a week before pressing at the end of December. The wine is then transferred into small barrels to finish fermentation and then mature in wood for 8 to 10 months.

YIELD: 90 q.li/Ha

PRODUCTION: 30.000 bottles

ORGANOLEPTIC ASPECTS: deep ruby red in colour. Intense aromas of black fruit and cherries, and a twist of spice from the wood, followed by a mellow rounded palate with elegant tannin balance.

FOOD PAIRING: excellent with game, grilled meats and mature cheeses.

Alcohol: 14%

Suggested initial serving temperature: 16°C

BOTTLE SIZES:

750 ml - 1500 ml


CA' RUGATE
— VITICOLTORI —
IN SOAVE E VALPOLICELLA