



**VENTURINI**

**Valpolicella**

denominazione di origine controllata  
classico superiore

Medium-bodied ruby red wine, turning to garnet red as it ages. Its pronounced bouquet and dry harmonious flavour make it an ideal accompaniment to white and red meats. In the Veronese tradition, Valpolicella Superiore was defined "young" until it reached three years of age, and became "old" when it was between three and six years old. Beyond this period, it was defined "merum", which means vintage wine. Nowadays, it needs to age in oak barrels for at least one year and have an alcohol content of 12% to be awarded the "Superiore" appellation. It must be served at a temperature of 18°C and uncorked and allowed to breathe for an hour or so.



**GRAPE VARIETIES:**

Corvina 70%

Rondinella 25%

Molinara 5%

**NET CONT.**

750ml

ALC. 13,5% vol.

**PRODUCTION AREA AND CHARACTERISTICS OF GRAPE VARIETIES:**

Situated in the hilly area of Valpolicella

Classica: Monte Castel.

Height above sea level: around 200 metres.

Exposure: mainly South-West.

Type of soil: very light limestone rich in fossils.

**PLANTING AND DENSITY IN THE FIELD:**

Pergola Trentina (Trento trellis):

about 3.000 vines per hectare.

Average of vines: 30 years old.

Number of buds per vine: 20-25.

**YIELD PER HECTARE AT HARVEST OF GRAPES:**

90 hundred kilograms.

**TIME AND METHOD OF VINTAGE:**

First week of October.

Manual picking and sorting.

**VINIFICATION:**

October.

Pressing: with rollers stripping the grapes from the bunches. F

ermentation temperature between 20-25 °C.

Duration of maceration: 10 days.

Daily remontage. Malolactic fermentation, carried out in May-June. Transfer to oak barrels immediately after drawing wine from vats.

Maturing in oak barrels for 12 months.

Maturing in bottles for 6 month.