



*corte*  
**Figaretto**



# Valpolicella Superiore DOC

## Territory

Grapes Corvina, Corvinone, Rondinella,  
Molinara e Oseleta

Vineyards in Valpantena: hamlets of Poiano,  
Quinto and Santa Maria in Stelle.

Located in a hilly position with south-east  
and south-west exposure, the soils are  
heavily calcareous. The plants are in Gujot  
with a density of 4000

## Winemaking and aging

Harvest carried out by hand in small crates  
in the second decade of October.

The pressed grapes descend by gravity into  
small 50 hl stainless steel vats. Daily  
pumping over and delestage are carried out  
throughout the duration of the fermentation.

Controlled temperature at 27-28 ° C

Ageing Aged in barriques for 14 months

## Tasting Notes

Ruby red color with garnet and purplish  
nuances. Fresh scent of ripe cherry and  
blackberry, greater aromatic complexity is  
due to notes of sage and coffee. The flavor is  
dry and persistent, the  
acidity gives elegance and verticality to the  
wine.

Food pairing – Ideal with tagliata, stews and  
medium-long-aged cheeses.

Alcohol 14,5% by Vol.

Serving temperature 16-18 °C