



## VALPOLICELLA CLASSICO D.O.C. SUPERIORE 2012

**Production area:** Valpolicella Classica

**Grapes:** Corvina Veronese 30 %  
, Corvinone 30 %, Rondinella 30%,  
Molinara 10%.

**Ground:** Clay, calcareus

**Breeding:** Pergola and Guyot

**Manufacturing technique:**

Natural drying of the grapes for 30-35 days. Fermentation in steel tank and maturation in small 20-25 hl oak barrels from Slavonia for 3 year. Refining in bottle for 6 months.

**Contents:**

Alcohol: 14,85% vol.

Acidity: 5,64 gr/l.

Sugar: 1,80 gr/l.

Total dried extract: 30,30 gr/l.

**Conservation:** 6-10 years

**Servine Temperature:** 16°-18° C

**Available in the following packaging:**

750 ml -box of 6 bottles.

1500 ml-box of 1 bottle



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