

VALPOLICELLA **DOC Superiore** 



This is the typical Valpolicella Superiore wine, made according to the best traditions and with all the characteristics of Tedeschi Family wines: good structure, delicate flavour and elegance. The grapes come from selected vineyards located in hills of Valpolicella region.



## Grapes

- 35% Corvina
- 35% Corvinone
- 20% Rondinella
- 10% Other traditional varieties



Harvest End September – Mid October

## **Destemming and Pressing**

Alcoholic fermentation and maceration 10 days at 25-28°C

**Maturation** 12 months (Slavonian oak)

Bottling 6 months bottle ageing

## **Chemical data**

- Alcohol: 13,5%
- Sugars: 1 g/l
- Total acidity: 6,2 g/l
- Dry extract: 31 g/l

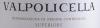
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**VINEYARD NOTES** 

Soil Red limestone with clay of moraine origin

> Vine density 5500 plants/hectare

> > Vineyard age 25 years (average)

**Cultivation system** Guyot

> Pruning 12 buds/plant

Production 10000 kg/hectare

## TASTING NOTES

Clear and transparent Ruby red

Currant, cherry, black cherry and plum Mineral, ethereal, spicy notes



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Good structure, balanced Fresh fruity character Soft tannins



Video

Website

Pasta Red and whit meat and game





14°-16°C (57-61°F)



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