

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

PRODUCTION PROCESS

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



Ageing

7 years



Bottle size

375 ml
750 ml



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



Good structure, balanced
Fresh fruity character
Soft tannins



Website



Video

@TedeschiWines



Pasta
Red and whit meat and game



14°-16°C (57-61°F)

