

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



Pasta
Red and whit meat and game



14°-16°C (57-61°F)



Website



Video

@TedeschiWines

