

VALPOLICELLA SUPERIORE DOC NILLA



WE THANK THE ARTIST
NILLA SPINATO, AUTHOR
OF THE PAINTINGS.

VALPOLICELLA SUPERIORE IS A RED WINE FROM VENETO, PRODUCED EXCLUSIVELY IN VALPOLICELLA IN THE PROVINCE OF VERONA FROM NATIVE VINES.

THE GRAPES, PARTIALLY DRIED, ARE SUBJECTED TO SOFT PRESSING, ELIMINATING AT THE SAME TIME THE STALKS.

VALPOLICELLA WINE RECEIVES THE DENOMINATION OF SUPERIORE BECAUSE THE AGING IN OAK BARRELS TAKES PLACE FOR A MINIMUM OF 12 MONTHS.

GRAPES: CORVINA, CORVINONE, RONDINELLA AND MORE.

ORIGIN: THE VINEYARDS ARE LOCATED IN THE VALPOLICELLA DOC AREA.

VINIFICATION AND AGING: THE FERMENTATION TEMPERATURE RANGES FROM 24 ° TO 27 ° C. MACERATION FOLLOWS FOR 15 DAYS WITH MANUAL PUNCHING DOWN AT A FREQUENCY OF 3 PER DAY FOR 20 MINUTES. ONCE THE ALCOHOLIC FERMENTATION IS COMPLETED, THE PRODUCT IS DECANTED AND THE MALOLACTIC FERMENTATION FOLLOWS. THE WINE IS THEN STORED IN STAINLESS STEEL TANKS. THEN WE HAVE THE ASSEMBLY AND BOTTLING.

STORAGE: STORED AT A CONSTANT TEMPERATURE OF 14-15 ° C, LYING DOWN AND IN THE ABSENCE OF LIGHT, IT CAN MAINTAIN ITS CHARACTERISTICS FOR 2-4 YEARS.

COLOR: INTENSE RUBY RED.

BOUQUET: INTENSE RUBY RED WINE WITH CLEAN AND HARMONIOUS AROMAS, MAINLY FRUITY.

TASTE: DRY, WITH GOOD PERSISTENCE AND INTENSITY, VELVETY AND WITH THE RIGHT TANNINS TO BALANCE ACIDITY

ALCOHOL: 13.5% VOL.

FOOD MATCHES: EXCELLENT WITH PASTA DISHES, RED MEAT RISOTTOS AND AGED CHEESES.