

Valpolicella Superiore



Denomination:	Valpolicella Superiore DOC Falezze				
Bottle:	Bordolese, numbered by hand				
Closing cap:	One-piece natural cork, selected and guaranteed (defect <0.5% at the molecular level)				
Grape Variety:	Corvina Veronese, Corvinone, Rondinella, Oseleta				
Production Area:	Valpolicella				
Micro zone:	Comune di Mezzane, area del Falezze				
Geography:	Hilly terrain				
Altitude:	200–250m s.l.m.				
Solar exposure:	SO - NE				
Type of land:	Calcareous, with moderate stony, in some points high, rich in skeleton and well drained				
Breeding system:	Tradizional, a Pergola Veronese				
Age of vines:	60 years				
Harvest:	Hand picked for plateau in baskets, with grape selection				
Period:	September–October				
Withering:	Natural not forced, in the fruit bowl, for a month				
Winemaking:	In steel, at controlled temperature				
Fermentation:	About two weeks, with a reduced number of replacements				
Duration:	Maturation in 500L tonneaux of medium-toasted French oak				
Year:	2012	2013	2014	2015	2016
Produced bottles:	about 1000	about 960	1280	1000	583
Alcohol content:	14.5% Vol.	14.5% Vol.	13.5% Vol.	14.5% Vol.	14.0% Vol.
Total acidity:	5.00 g/l	5.31 g/l	5.29 g/l	5.0 g/l	5.5 g/l
Total extract:	29.40 g/l	27.05 g/l	25.10 g/l	28.9 g/l	26.6 g/l
Reducing sugars:	0.60 g/l	0.60 g/l	0.60 g/l	0.60 g/l	0.60 g/l
SO₂ content :	<45 mg/l	<50 mg/l	60 mg/l	60 mg/l	60 mg/l