

Remo Farina

Valpolicella Superiore Classico



The grapes for this wine are harvested from vineyards in San Pietro in Cariano in the heart of the Valpolicella region. The grapes are dried slightly on the vines and then destemmed and pressed. Temperature-controlled fermentation is initiated by selected yeasts and includes pump-overs and delestages. The wine ages in 100% Slavonian oak casks and then rests in bottle before release. As a "Superiore" designation, the wine ages for an additional year before release.

Grape varieties : 45% Corvina, 20% Corvinone, 25% Rondinella, 5% Molinara, 5% Dindarella

Altitude : 400m ASL

Exposure : North/South-West

Soil : Volcanic-Calcareous

Alcohol : 13%

Tasting notes :

Bright ruby red color. Hints of morello cherry and ripe raspberry and sweet almond. Dry on the palate with notes of dried fruits. Great balance and velvety tannins round out the long finish.

