

Remo Farina

Valpolicella Superiore Classico

The grapes for this wine are harvested from vineyards in San Pietro in Cariano. 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.

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

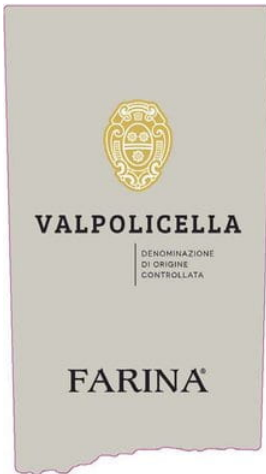
Altitude 400m ASL

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.



Banville
Wine Merchants

www.banvillewine.com

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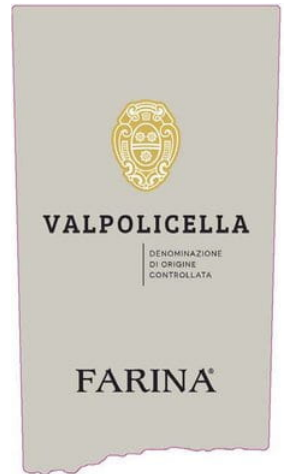
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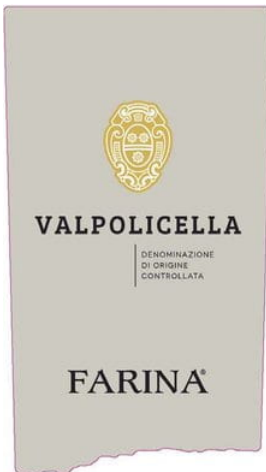
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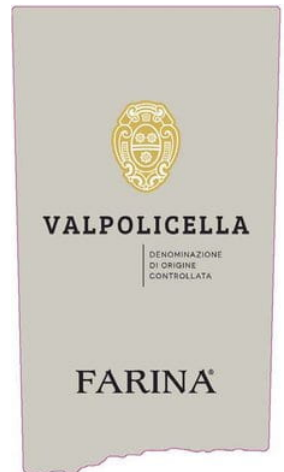
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