

LE GUAITE DI *noemi*

VALPOLICELLA SUPERIORE



CATEGORY: DRY RED WINE

VALPOLICELLA SUPERIORE DOC

Denominazione di Origine Controllata

Area:

Mezzane di Sopra (Verona)

Vineyard:

Le Guaite

Altitude:

450/500 mt. s.l.m.

Soil profile:

limestone with white calcareous rock, pink ferrous calcareous rock, basaltic rock containing minerals olivine and pyroxene and volcanic soil

Type of grapes:

Corvina 35%, Rondinella 20%, Corvinone 35%, other grapes 10% (grape varieties from the Valpolicella D.O.C. zone)

Breeding:

guyot

Density:

5000 vinestock/ha.

Vinification and maturation:

the grapes are harvested in the middle of September, drying for 1 month all the grapes, de-stemming, pressing, cryomaceration, controlled-temperature fermentation with cultured yeasts and simultaneous malolactic, followed by maturation in French oak second passage about 36-48 months and after the bottling other 36-48 month.

Technical data:

alcohol 14 - 15,5 %

residual sugar 0,6 - 2,3 g/l

total acidity 5 - 6,7 g/l

dry extract 30 - 37 g/l

Color:

deep ruby red, with reflexes garnet

Bouquet:

notes of ripe cherry, blue berry, redcurrant, black plum, grass, violet

Palate:

smooth and seductive, with an appealing sapidity and an optimal acidity and frank notes of ripe fruits and spices

Best served with:

it goes perfectly with many kinds of food such as pasta, risotto, roast beef, soft and medium-aged cheeses, soups

Serving temperature:

16 - 18°C

Available sizes:

0,75 L - 1,5 L

Packaging:

- cases of 6 bottles

- cases magnum of 1 magnum

