



Casalforte

VALPOLICELLA SUPERIORE



TIPOLOGIA VINO	Red still wine
DENOMINAZIONE	D.O.C. Valpolicella Superiore
UVAGGIO	Corvina, Rondinella, Corvinone other grapes
ALCOOL (%VOL)	13 %vol
ZUCCHERI RESIDUI	7 g/litro
ACIDITÀ TOTALE	5,8 g/litro
FORMATO	750 ml
TEMPERATURA DI SERVIZIO	18-20 °C
METODO DI PRODUZIONE	After a careful selection of grapes with high sugar content, vinification takes place with the Ganimede system where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged partly in stainless steel and partly in wood casks for 12 months.
NOTE DI DEGUSTAZIONE	Casalforte Valpolicella Superiore is an elegant wine with an excellent body that shows intense scents of blueberry and cherry, liquorice and pleasant balsamic notes of eucalyptus. Its soft, velvety tannins are a perfect match for pasta with rich sauces, grilled red meats and mature cheeses.



LUCA MARONI
10/2019

91

VINTAGE: 2017



DECANTER WORLD WINE AWARDS
05/2015

BRONZE

VINTAGE: 2013



MUNDUS VINI
02/2015

GOLD

VINTAGE: 2013