



# VALPOLICELLA SUPERIORE

denominazione di origine controllata

**Colour:** deep ruby red.

**Tasting notes:** well-balanced, elegant and embracing, with intense tannins.

**Food pairings:** pasta with meat sauce and game, grilled red meat, braised meat and mature cheese varieties.

**Bouquet:** intense, of red fruits (cherry and redcurrant).

**Origin:** vineyards owned by the Vaona family, situated at the foot of the Valpolicella hills, at an average altitude of 150 metres above sea level.

**Soil:** alluvial soil on calcareous basalts, with good soil skeleton, favoured by excellent sun exposure.

**Grape variety:** Corvina, Corvinone, Rondinella, Molinara.

**Vinification technique:** After a slight drying of the grapes, a destemming takes place and a fermentation of about 15-20 days.

At the end of this operation, "the flower of wine" is added to the wine obtained by a soft pressing of the marc.

**Refinement:** terracotta amphorae



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