

Balsamic aromas interlaced in a single frame. The picture of a woman, a candle, pepper sprinkled on the table.

Profasio

Valpolicella Superiore

DOC 2014

“For the first time the Valpolicella Superiore changes its name and acquires its own identity. Our idea of Valpolicella Superiore is a wine very much related to his big brother Amarone, but still with his strong personality. Vertical, proud of his herbal and balsamic nose. Spicy and intense, but also elegant and austere. Herbs, maquis and ripe strawberry. The perfect combination should be... wine braised pork or beef, pepper beef filet.”

TECHNICAL SHEET

Wine: Dry red wine

Certification: From organic grapes

Grapes: Corvina, Corvinone, Rondinella

Soil type: Massimago estate (Mezzane di Sotto).

Limestone, clay and marly soil

Altitude: 100 to 350 mt.

Density: 5000 plants/hectare

Training System: Espalier with guyot pruning

Vinification: The grapes are harvested by hand into trays and dried for 1 month in our “Fruttaio” (drying barn). After the grape crushing starts a cold maceration for 4 days. Then the alcoholic fermentation can begin. The wine age in stainless steel vats for 5 months, then in wooden casks for 12 months in our cellar. Ageing continues for 12 months in the bottle.

Alcohol: 13,00 % vol.

Sugar: 2 G/L

Characteristics: It has a deep ruby red colour, the nose reveals notes of black pepper, fresh cherry, and red berries (blackberries, red currant) with hints of balsamic (mint, rosemary). The palate is fruity and balanced with ripe berries and delicate licorice and savoury notes. The finishing is long and juicy with a good balance between sweetness and savouriness.

Pairing: Braised meat dishes, game and elaborated spicy meat dishes. Traditional roast turkey (stuffed). International cuisine suggestions: Indian tandoori and Chinese duck breast.

