



Valpolicella Superiore

Wine Type	Red still wine
Denomination	Valpolicella Superiore D.O.C.
Grapes	Corvina, Corvinone, Rondinella
Alcohol (%VOL)	13% vol
Residual sugar	7 g/liter
Total acidity	5,8 g/liter
Sizes available	750ml
Serving at	18-20° C
Method of Production	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.
Tasting Notes	Castelforte 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.