

BENAZZOLI



VALPOLICELLA *Superiore doc*

Vineyard location: Monte di Sant'Ambrogio, in the heart of the classical area of Valpolicella.

Soil: vineyards of high hills (490-500 m) characterized by clays and calcareous marl.

Grape varieties: Corvina, Rondinella, Molinara, Negrara and Croatina.

Grape harvest: hand picked with selection of the best grapes.

Vinification: soft crushing of grapes and fermentation at a controlled temperature in stainless steel tanks with a skin maceration of 6-7 days.

Ageing: 2 years in stainless steel tanks.

Tasting notes: the complex and exquisitely elegant character of this Valpolicella represents an extremely authentic expression of a wine from high hillside vineyards. On the palate, it recalls all the fresh, balm-like sensations of the hills from which it comes, nicely sustained by gentle, rounded tannins.

Serving suggestions: this wine makes a splendid accompaniment for a whole host of different foods: it is excellent with soft-textured cheeses, tagliolini with a white meat sauce or with seasonal soups. Delicious with grilled poussin, curried chicken or roast beef.

Serving temperature: 16-18°C

Closure type: cork