



BELLORA

since 1939

VALPOLICELLA SUPERIORE D.O.C.

APPELLATION

Valpolicella Superiore D.O.C.

VINEYARD LOCATION

Veneto, province of Verona, hillside locations in the Valpolicella area at an altitude of approximately 180-280 metres (590-919 ft) a.s.l. on clayey-chalky soil.

GRAPE VARIETIES

Corvina Veronese 70%, Rondinella 25%, Oseleta 5%

VINIFICATION

Manual harvest in early October and soft pressing of de-stemmed grapes.

FERMENTATION

In stainless steel tanks at a controlled temperature of between 25-31°C (77-88°F) for approximately 2 weeks.

AGEING

50% is aged for 12 months in Slavonian oak barrels and 50% in French barriques.

ALCOHOL CONTENT

13,50 % Vol.

TOTAL ACIDITY

5,40 g/l.

RESIDUAL SUGARS

5,60 g/l.

TASTING NOTES

Rather intense ruby red in colour and moderately transparency. Fruity aromas (cherry, plum and black cherry) melded with tertiary notes resulting from ageing in casks, most commonly vanilla as well as licorice and black pepper. On the palate the opening flavours are rediscovered, that is, cherry, plum and black cherry, balanced by a pleasant softness and a final aftertaste of almonds.

FOOD PAIRINGS

It pairs perfectly with roast meats, especially pork, guinea-fowl and game. Excellent with mushroom-based dishes and medium-matured cheeses.

SERVING TEMPERATURE

16-18 °C (61-64°F).

