

CA' RUGATE

VITICOLTORI  
IN SOAVE E VALPOLICELLA

# CAMPO LAVEI VALPOLICELLA SUPERIORE

**Denomination:** VALPOLICELLA SUPERIORE DOC

DEEP RUBY RED IN COLOUR. INTENSE AROMAS OF BLACK FRUIT AND CHERRIES, AND A TWIST OF SPICE FROM THE WOOD, FOLLOWED BY A MELLOW ROUNDED PALATE WITH ELEGANT TANNIN BALANCE.



**Grape Variety:**

45% CORVINA; 40% CORVINONE; 15% RONDINELLA



**Area of Production:**

THE CAMPO LAVEI VINEYARD ON THE HILLS OF MONTECCHIA DI CROSARA MONTECCHIA DI CROSARA.

**Soil:**

LIMESTONE AND PEBBLES.



**Harvest:**

AT THE BEGINNING OF OCTOBER

**Yield:**

90 QUINTALS PER HECTARE



**Wine Making Process:**

GRAPES HARVESTED IN THE IDEAL STATE OF RIPENESS ARE DESTEMMED AND CRUSHED. THE MUST FERMENTS ON THE GRAPES IN STAINLESS STEEL FOR 10 DAYS. THE WINE IS THEN TRANSFERRED INTO BARRELS TO FINISH FERMENTATION AND THEN MATURE IN WOOD FOR 8 TO 10 MONTHS.



**Food Pairings:**

GRILLED MEATS; MATURED CHEESES; GAME



**Alcohol:**

14% CIRCA

**Suggested initial serving temperature:**

16°C



**Production:**

30.000 BOTTLES CIRCA

**Bottle Size:**

750 ML - 1500 ML