

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, SOME OF THE GRAPES ARE SET ASIDE TO DRY IN WOODEN TRAYS UNTIL THE END OF DECEMBER.

Yield:

90 Q.LI/HA



Wine Making Process:

THE UNDRIED GRAPES ARE DESTEMMED AND FERMENTED STRAIGHT AFTER THE HARVEST. THE DRIED GRAPES ARE ADDED LATER AND ALLOWED TO FERMENT IN STAINLESS STEEL FOR A WEEK BEFORE PRESSING AT THE END OF DECEMBER. THE WINE IS THEN TRANSFERRED INTO SMALL BARRELS TO FINISH FERMENTATION AND THEN MATURE IN WOOD FOR 8 TO 10 MONTHS.



Food Pairings:

GRILLED MEATS; MATURED CHEESES; GAME



Alcohol:

14.5%

Suggested initial serving temperature:

16°C



Production:

130.000 BOTTLES

Bottle Size:

750 ML - 1500 ML