

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 Q.LI/H A



Wine Making Process:

GRAPES HARVESTED IN THE IDEAL STATE OF RIPENESS ARE DESTEMMED AND PRESSED. THE MUST FERMENTS ON THE DRIED 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:

14.5%

Suggested initial serving temperature:

16°C



Production:

130.000 BOTTLES

Bottle Size:

750 ML - 1500 ML