



CÀ DEI MAGHI



Valpolicella Classico Superiore DOC

Vineyard

Place: Monte Santoccio Municipality Fumane
282 amsl - 45°32'47,77"N; 10°53'25.61E

Grape variety

Corvina gentile, Corvinone,
Rondinella and Molinara.

Vine training

Simple and double pergola
with an average age of 40 years.

Harvest

By hand in small boxes.

Vinification

The grapes are harvested by hand
in October and pressed after about thirty
days. Fermentation takes place in steel tanks,
the wine rests for four years in big barrels,
then in steel tanks before bottling.

Wine characteristics

Brilliant ruby colour. Intense flavour with
hints of mature cherry and sweet spices.
Harmonious, fresh, sapid and dry in the
mouth with a typical aftertaste of cherry.

Pairings

It requires strong and decisive flavours
to be ideally enhanced like game,
precious grilled meat, oven-baked lam
and strong cheese.

Prizes and awards

Verona Wine Top

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92/100

GILBERT & GAILLARD