



**CROSAROLA**  
produzione vini

## VALPOLICELLA CLASSICO SUPERIORE DOC



**Geographic location:** Municipality of Fumane, Casterna locality  
Valpolicella Classica, prov. of Verona

**Soil:** Clayey, hilly

**Training method:** Pergola veronese

**Vines:** Corvina, Corvinone, Molinara e Rondinella

**Harvest period:** Between September and the first half of October

**Harvest method:** Manual

**Drying:** A part of grapes are mashed after few hours later the harvest, others are put to rest in the grape drying for a short drying process (about 30 days)

**Wine making:** Pressing and fermentation for about 10-12 days at a controlled temperature. After the malolatic fermentation followed by a period of maturation in stainless steel tanks

**Ageing:** Oak barrels, tonon – 6 months another months in steel tanks bottle

### **Analytical date**

**Alcol:** 13 vol%

**Acidity total:** 5,7 g/l

**Net dry extract:** 33,5 g/l

**Residual sugar:** 4,1 g/l

### **Tasting**

**Color:** Ruby red with garnet reflections

**Bouquet:** The nose is elegant with bright notes of unripe red fruit, blood orange with a hint of balsamic in which balsamic and mentholated hints are clearly distinguished. The almond references close the olfactory complexity in the first place. In evolution in the glass the wine reveals earthy and cocoa aromas

**Taste:** The drink is rich in freshness and persistence, finesse and elegance with a subtle tannic texture and savory finish.

**Pairings:** Creamed cod; Grilled and long cooked beef and veal; Mixed boiled and Pearà

**Served:** 18 °

**Bottle:** 0,750 l