VALPOLICELLA CLASSICO SUPERIORE DOC
‘LA ROVERINA’

VENETO, ITALY

Grapes: 70% Corvina
20% Rondinella
5% Molinara
5% Oseleta

Alcohol Content: 12.5%

Vineyard Characteristics: Produced from a single vineyard in the La Roverina area (particularly well drained alluvial soil, rich in mineral components).

Vinification and Aging: Maceration takes place for 10 days at a controlled temperature. It is later racked into concrete vats, glass-lined, for malolactic and alcoholic fermentation. Aged in 50-hl barrels of Slavonian oak for over a year.

Tasting Note: Ruby red, with intense, ample bouquet recalling vinous and almond notes; dry, flavourful and structured on the palate, with a pleasing bitterish nuance and great food versatility all around.

Serving Suggestions: This is a generous, authentic red, pleasingly fruity, with subtle wood nuances; very versatile with an ample range of foods, first courses in particular.

Speri Valpolicella has a little more depth [or grunt] than the average Valpolicella and is very a modern style with freshness, depth and balance.

DAVID MULLEN WINE AGENCY PTY LTD