



RUBERPAN - SELEZIONE VIGNA GARZON VALPOLICELLA SUPERIORE DOC

Appellation: Valpolicella Superiore DOC
Geographical location: Monte Garzon in Cellore d'Illasi
Soil: Pink limestone rich in clay and chalk
Grape varieties: Corvina Veronese 60%, Corvinone 30%, Rondinella 5%,
Croatina Veronese 5%
Average age of the vines: 20 years
Average altitude: 300 - 500 m.
Exposure: South
Yields per hectare: 40-50 hl (1-1.5 kg per vine)
Training system: Guyot (5800 vines per hectare)
Agriculture methods: Organic certified
Buds per vine: 6-8 buds per vine
Alcohol content: Vol. 14%
Total acidity: 5.85 g/l
Ph: 3.36
Serving Temperature: 14-16 °C / 57-60 °F

Harvest

Hand harvest from 1st to 20th of October.

Vinification

Grapes are destemmed and pressed. Fermentation temperature is between 23-24 °C / 73-75 °F with a maceration for 12 days with regular punching down for a delicate extraction of tannins and colours.

Ageing

It ages in french oak tonneaux (40-50% of first passage) for 18/24 months followed by a period in bottle before release.

Tasting profile

Color: Brilliant, ruby red colour.

Perfume: Typical note of cherry, small red fruits, currant jam and red roses. Pleasant spicy notes, black pepper, cinnamon, juniper berries and cloves. Hints of dark chocolate, vanilla, aromatic woods and a distinct balsamic character.

Palate: Fresh, sapid, with fruity character; tannic and delicate texture.

Pairings

The perfect wine to have on the table. A good pairing with first courses such as Bolognese lasagna, stuffed pasta with game or wild-boar ragout, or simply with a tomato sauce-spaghetti. Particularly good with roast poultry, grilled meat, game birds and mature cheese.