



VALPOLICELLA SUPERIORE DOC / Organic wine

GRAPE VARIETIES

Corvina, Corvinone, Rondinella, Oseleta, Turchetta.

PRODUCTION AREA

The municipality of Romagnano in Valpolicella Valpantena. The vineyards are located at an elevation of 300-600 metres above sea level, with a south-south-westerly exposure. The soil is medium-textured limestone with good amounts of stones and rock.

WINEMAKING

Fermentation takes place in steel at controlled temperature. Maceration of the grapes for about 10 days. Aging for 12 months in steel. Maturation for 3 months in bottle.

TASTING NOTES

A light ruby-red colour. Elegant on the nose with hints of fresh fruit, fruits of the forest and floral notes of violets. The palate is light with remarkable fresh acidity and great drinkability. San Benedetto di Lugana, located in the southern area of Lake Garda. The grapes come from estate vineyards, which are particularly suitable for producing Lugana due to the high content of white clay.