

# VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

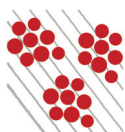
## SUPERIORE



In the Illasi Valley. Tuffaceous, clayey and calcareous soil



Starting around the middle of September, the grapes are picked by hand and placed in plastic crates. Partial drying of the grapes.



Corvina, Corvinone, Rondinella



Roller crushing and destemming. Maceration and fermentation; separation from the pomace only at the end of the fermentation, in order to obtain the finest characteristics from the lightly dried grapes. Matured in oak barrels then refined in the bottle.



14,5% vol



Pasta with meat sauce, grilled and roasted red meats, game and mature cheeses.



Colour: deep ruby red  
Bouquet: intense, elegant and persistent  
Taste: harmonious and velvety, with hints of raspberry, black cherry and cooked wild berries, ginger and white pepper



18°C



750 ml



TENUTA  
**CASALETTI**  
IN VAL D'ILLASI