



PERATARA

Valpolicella Superiore DOC

Vinification

The best grape bunches are hand-picked exclusively in the 'Peratara' vineyard, which extends to about 4.5 hectares. Due to the high altitude of the vineyard, between 550 and 570 metres above sea level, and the significant temperature range between day and night, harvesting continues until late September. The name of the vineyard, 'pietraia' in Veneto dialect, stems from the calcareous-marl soil particularly rich in skeleton of Cretaceous origin. The grapes are destemmed and gently crushed, followed by temperature-controlled fermentation in stainless steel vats at 22-24°C. Maceration for 10 days with daily delestage and regular pumping over. 2 years of aging in large barrels, tonneaux, barriques and amphorae. Additional aging in the bottle for 1 year.

Sensory characteristics

Bright garnet red in colour with ruby red nuances. On the nose, it offers aromas of cherries, violets and wild berries, with complex notes of herbs and a slight spiciness. On the palate, it is full-bodied and rich, with a velvety structure provided by perfectly integrated tannins. The minerality of the limestone soil and the acidity result in aromas with great persistence, with a fresh and distinct finish.

Gastronomy

It pairs perfectly with first courses with hearty sauces, roasts, white meats, stew, monkfish in red wine, some medium-aged cheeses. Also try it with spicy dishes of oriental cuisine or with boiled dishes of the Veronese tradition.

Appellation

Valpolicella
Superiore DOC

Grape varieties

Corvina, Corvinone
e Rondinella

Alc./vol.

13,5% Vol.

Available sizes

0,75 l

