



FORMIGA

Valpolicella Superiore DOC

Vinification

The harvest takes place at the end of September with picking by hand and selection of the best and most sun-exposed grape bunches. 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 regular daily delestage and pumping over. 6 months in stainless steel vats, 2 months in large barrels and 3 months of bottle-aging.

Sensory characteristics

Intense, deep ruby red in colour. On the nose, it conveys notes of wild strawberries, redcurrants and sweet spices. On the palate, it is velvety and harmonious, full-bodied and mellow while maintaining a lively edge.

Gastronomy

Pasta first courses with elaborate sauces, grilled red meat and fatty fish.

Appellation

Valpolicella
Superiore DOC

Grape varieties

Corvina, Corvinone
e Rondinella

Grado

alcolico
13,5% Vol.

Available

sizes
0,75 l



COLLEZIONE RADICATA