



FIGARI VALPOLICELLA CLASSICO SUPERIORE D.O.C.

Classification: Valpolicella Classico Superiore DOC

Varieties: principally a blend of Corvina Veronese and Corvinone, remaining small percentage of other autochthonous varieties as permitted in the production regulations.

Provenance: Figari (Marano di Valpolicella) hilly area in Valpolicella Classica close to Colle Masua.

Altitude: Between 700 and 1000 ft above sea level

Exposure: West

Type of soil: Soils originating from marine sediment, calcareous, not very deep and of average fertility.

Planting System: Guyot

Density: 4000 - 4500 vines/ Hectare.

Harvest: manual harvest, from the beginning to middle October; the grapes are carefully selected and placed in small baskets.

Vinification and Maturing: the berries are gently destemmed and crushed and the fermentation temperature does not exceed 82 °F. The length of maceration is from 12 to 14 days, with daily remontage and delestage. The malolactic fermentation takes place in autumn. The aging in steel tanks is in 3 months.

The aging in woods takes 6 – 9 months in Slavonian oak casks.

Refinement: in bottle: 4 – 6 months.

Alcohol content: 13% Vol.

Organoleptic characteristics: ruby red colour, with scents of preserved fruit and notes of vanilla and spices.

Serve with: all first courses and soups, with white meat second courses, roast fish and soft cheeses.

Serving temperature: 60 - 62 °F, in medium bowled glasses.



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