

## CORTE MONTE

### VALPOLICELLA CLASSICO SUPERIORE DOC



#### CLASSIFICATION

Dop/Doc

#### TERROIR

Valpolicella Classica.

#### GEOGRAPHICAL POSITION

San Pietro in Cariano, at the foot of the hills.

#### TYPE

Dry red wine.

#### GRAPE VARIETIES

Corvina and Corvinone 65%, Rondinella 25%, Molinara, Croatina, Oseleta 10%.

#### VINIFICATION AND AGEING

**Harvested:** towards the end of September and beginning of October according to the technological and phenologic maturity.

**Fermentation:** the grapes are gently destemmed and crushed, then allowed to ferment in stainless steel tanks with continuous pressing and oxygenations for 20 days with remontage and delastage at a controlled temperature of 18°-24° C.

**Maturation:** one part in steel tank using the batonnage technique, one part in wooden barrels 22 months.

**Ageing:** 6 months in the bottle.