



San Michele

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## VALPOLICELLA CLASSICO SUPERIORE

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### APPELLATION

Valpolicella Classico Superiore DOC

### GRAPE VARIETIES

Corvina, Rondinella, Molinara

### PRODUCTION AREA

Valpolicella Classica

### VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

### AGEING

In oak barrels

### BOTTLING

About 15 months after harvesting.

### ORGANOLEPTIC QUALITIES

Colour: ruby red.

Aroma: red forest fruits, slightly spicy.

Taste: full-bodied, persistent, intense.

### SERVING TEMPERATURE

16-18 C°

### SERVING SUGGESTION

It can be matched throughout a meal.

It can be appreciated as aperitif, with cold meats and cheeses. Perfect combination with first courses in general, pasta and risotto especially with meat.

Excellent with grilled red meat.