

# VALPOLICELLA CLASSICO SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape varieties** 80% Corvina veronese, Corvinone, 20% Rondinella.

**Location and characteristics of the vineyard** Lena di Mezzo is an entirely terraced estate of 18 hectares that lies in the heart of Fumane, a splendid hilly zone with tufaceous, clay and limestone soils, in which we have sought to express to the full the interdependence between the terroir and the indigenous grape varieties that are the unique heritage of the area around Verona.

**Average altitude** 250/350 metres above sea level.

**Training system and plant density** Only the Pergola training system is used, with a maximum yield of 2 kg per vine. The choice of this training system was made to allow the Corvina Veronese and Corvinone grape varieties to have perfect exposure to the sun.

**Harvest** The grapes are picked around the first ten days of October.

**Vinification** Gentle crushing and destemming, followed by temperature-controlled fermentation in small truncated cone-shaped stainless steel vats with daily punching down of the cap of skins into the must so as to allow for the delicate extraction of all the complex range of polyphenols that are specific to the grapes and the terroir of Fumane. After the first and the malolactic fermentation wine stays at least 12 months in 30 hl oak casks and left in bottles for at least 5/6 months.

**Organoleptic description** A dry red wine.

**Colour** Deep ruby red.

**Nose** Cherries (both fresh and under spirits), plums and liquorice; spices such as pepper and cinnamon; hints of undergrowth.

**Flavour** Extremely elegant, well-balanced and velvety.

**Vol.** 13,50%

**Serving temperature** 16-18 °C

**Serving suggestions** Perfect with red and white meats and roast poultry dishes. Delicious with roasts, stews or braised meats and with hard cheeses.



750 ml



1500 ml

TENUTA  
LENA DI MEZZO  
FUMANE