



Particular note of ripe fruit in a dry and intense wine, which cuddles and fills the mouth. Deep ruby red in color. Distinct and elegant aroma of ripe red fruit and black cherry, with scents of spices and vanilla. Round in the mouth, velvety and harmonic.

2016 L'(IM)PERFETTO VALPOLICELLA CLASSICO SUPERIORE DOC

Vine Age	25 years
Soil	Dark, clayey and fertile with a high content of gravel, deep and drought-resistant
Density	3,000 vines/hectare (1,214 vines/acre)
Training	'Double Pergola', with 3,000 vines per hectare, 18 buds per vine, green cover crop between rows
Harvest Dates	End of September. Part is pressed immediately. Small percentage undergoes slow grape withering in the drying room until November
Vinification	Crushing and pressing of de-stemmed grapes. Fermentation at a controlled temperature of 28 C (82 F). The must obtained in September from freshly-vinified grapes, macerates in contact with the skins for 10 days; the must obtained in November from dry ones, remains in contact with the skins for 20 days. The two wines are then assembled together. Malolactic fermentation
Aging	In oak vats for 6-8 months, followed by 9 months in bottle.
Varietal Composition	50% Corvina, 20% Corvinone, 25% Rondinella, 5% Croatina
Alcohol / TA / pH / RS	14% / 5.2 g/L / 3.4 / 2 g/L



It pairs well with tasty pasta and rice dishes, prepared with fragrant truffle and porcini mushrooms. Excellent with red char-grilled and roasted beef, with lamb and medium/mature cheeses. Serve at a temperature of approximately 16-18 C (61-64 F).

Open the bottle at least 1 hour before serving.

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