

Valpolicella Classico Superiore DOC



A fascinating journey into the past through Contrà del Tono, now just a memory in the picturesque landscape of Valpolicella Classica.

Formerly located along the road that climbed from Villa to Quena, this district is still plotted on the splendid family map of 1746, forming an indelible seal in the heart of the region.



Production area

Negrar Valley, classic Valpolicella.



Grapes

1.2 kg of fresh grapes, lightly dried for 20 to 30 days (Corvina gentile, Corvina grossa, Rondinella, Molinara).



Harvest

By hand with placement of grapes in suitable containers and started immediately for crushing.



Pressing

Soft in a horizontal press at low temperature.



Fermentation

Vinification in steel at a controlled temperature and subsequent light cryomaceration with hand punching down.



Aging

1 year in steel, followed by 12 to 18 months in large Slavonian oak barrels, with return to steel until bottling. At least 12 months in bottle before sale.



Organoleptic characteristics

Contrà del Tono has a persistent, assertive and lively flavor, reflecting the inherent elegance of Valpolicella Classico Superiore.

Wine with ruby red reflections and a nice consistency in the glass. Good verticality of the aromas on the nose with a clear sensation of ripe cherry and berries. Spice of black pepper and cloves with a pleasant slightly balsamic sensation of fine herbs, rosemary and thyme. On the palate it is particularly elegant with a frank and sinuous tannin. Good flavor and strong structural freshness. Good persistence and delicately almond finish.



Pairing

This remarkably elegant wine pairs beautifully with spicy salumi from the Veneto tradition and medium-aged cheeses, preferably of cow's milk origin. It is also ideal for accompanying white meat pasta dishes and red sauces.

Perfect paired with soups typical of the Veneto and Tuscan traditions, prepared with grains and legumes such as chickpeas, cicerchie, zolferini and borlotti beans.

Service temperature

14 – 16° C.

Alcohol content

13,5%

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