



VENETO REGION

- ESTATE** : CARRA
WINE : Valpolicella Superiore DOC
GRAPE : 100% Corvina
REGION : Veneto (Valpolicella)
CITY : Negrar
SOIL : Clay, limestone with a layer of stones under the first 3 feet.
TASTING NOTES : **COLOR:** Deep ruby-red with violet highlights

NOSE: Refined, elegant and complex, it reveals all the characteristic perfumes of a Valpolicella with lots of cherries, plums and elegant spices.

TASTE: Round and structured on the palate it surprises with very silky tannins and a long persistent finish.

The great but integrated acidity makes this wine food friendly yet easy to drink.

COMMENTS :

CORVINA is the main grape for the Valpolicella and the Amarone wines. It owes its name to the dark color of its skins, that are black as the feathers of a beautiful CROW! Poetically in Verona (the romantic city of Romeo and Juliette) we say that Valpolicella is the valley that “flies”, because every grape variety carries the name of a bird!!!

This is a wine capable to reveal all the characteristics of Valpolicella wines in a more friendly and joyful style. Basically, in a world saturated by big opulent wines, always voted towards the false concept that "the bigger is the better", my Valpolicella Superiore wants to resume the original Valpolicella style. A wine friendly on the palate, easy to drink, always capable to steal a smile from anybody that approaches a glass. Fun to drink on its own yet perfect with any type of food, it pleases talkative and noisy crowds as well as refined and solitary palates.

Best served at 60°-64° F.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection
 Via Bezzecca 7, Bussolengo (VR) ITALY 37012
 PH.: 011-39-045-715 0893 Fax: 011-39-045-715 7167
<http://www.conexport.com> E-mail: info@conexport.com