

VALPOLICELLA CLASSICO SUPERIORE DOC

Our Valpolicella Classico Superiore grows out of the selection of the most ripe bunches and the use of indigenous grapes, which gives texture and an elegante tannin level.

A blend of Corvina, Corvinone e Rondinella grapes is complemented by the use of Negrara and Croatina that help the wine to achieve a better result during the 12 months of refinement in oak barrels.

Ruby red in colour, it is a wine of a certain importance, with an amazing bouquet of cherries, raisins and well integrated hints of spices.

The full dry and balanced taste make this wine particularly suitable for different dishes, such as for example pasta "al dente" dressed with a traditional meat sauce. You can store it for 8-10 years in a cool (15° C) and humid place, out of direct sunlight.



Vine Variety:

Corvina, Corvinone, Rondinella, Negrara, Croatina

Terroir:

Loamy-clayey soil, calcareous

Production Regulations:

Valpolicella DOC

Refinement:

Oak barrels, 12 months

Colour:

Ruby red

Aroma:

Ripe cherry, raisins

Taste:

Soft and well-balanced

Alcohol:

13%

Capacity:

750 ml

Ideal pairing:

Main courses, meat



Azienda Agricola Mizzon

Via Quar, 23
37029 San Pietro in Cariano
Verona - Italy

+39 045 772 5705

info@cantinamizzon.com

www.cantinamizzon.com

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This cellar is
a member of:

