



VILLA DELLA TORRE

**VALPOLICELLA CLASSICO  
SUPERIORE D.O.C.C.  
2019**

70% Corvinone  
20% Corvina  
10% Rondinella



**REGION:** Veneto  
**AREA:** Valpolicella Classica, Fumane di Valpolicella  
**VINEYARD:** Villa Della Torre vineyard  
**ALTITUDE:** 200 m a.s.l. (656 feet)  
**EXPOSURE:** East - South/East  
**SOIL CHARACTERISTICS:** Silty-clay with limestone content  
**TRAINING SYSTEM:** Guyot  
**AVERAGE AGE OF VINES:** 6 years  
**DENSITY OF THE VINEYARDS:** 4.545 vines/Ha

**HARVEST AND SELECTION:** Manual harvest in crates end of September  
**VINIFICATION:** Gentle pressing of the grapes  
**FERMENTATION TEMPERATURE:** Fermentation in stainless steel vats  
**FERMENTATION TEMPERATURE:** 25°C  
**FERMENTATION LENGTH:** 20 days  
**MALOLACTIC FERMENTATION:** Carried out  
**AGEING:** Second-use tonneaux and barriques

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ALCOHOL DEGREE: 13,2% Vol | TOTAL ACIDITY: 5,7 g/l | RESIDUAL SUGAR: 0,5 g/l | DRY EXTRACT: 30 g/l | PH: 3,45

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**VINTAGE NOTES:** The 2019 vintage took us back to a more “classic” harvest calendar compared to recent years. Overall, the season was marked by a mild and relatively dry winter. In both December and early January, unusually warm temperatures around 10°C were recorded. Between the end of March and early April, the vines began their vegetative growth. Heavy rainfall in May caused temperature fluctuations and slowed down vine development. Summer alternated between very hot days and cooler periods when temperatures never exceeded 30°C. Light rains at the end of August encouraged steady day–night temperature shifts, which proved beneficial for slow, even ripening, with good accumulation of polyphenols and anthocyanins and optimal aromatic development. The resulting wines show great finesse and elegance.

**TASTING NOTES:** Villa Della Torre Valpolicella Classico Superiore shows a medium-intensity ruby red colour in the glass. The bouquet reveals aromas of raspberry, small red berries, with hints of vanilla and spice. On the palate it has good structure with fine, well-integrated tannins and a fresh, persistent finish. Harmonious and well-balanced, it offers a pleasantly smooth and fresh drinkability, making it extremely versatile with food. Enjoyable in its youth, it will gain further charm with bottle ageing.

**FOOD PAIRINGS:** This wine pairs beautifully with both white and red meat dishes, especially those from traditional Veronese cuisine, which often features farmhouse poultry such as chicken, turkey, rabbit, guinea fowl and duck. It is also an excellent match with the outstanding cheeses of the Lessinia mountains and long-aged local cured meats. Serve at 16–18°C in large red wine glasses.