



VILLA DELLA TORRE

**VALPOLICELLA CLASSICO
SUPERIORE D.O.C.
2020**

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

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

VINTAGE NOTES: The 2020 vintage was marked by a dry winter, followed by a vegetative restart influenced by spring rains, which continued into summer with abundant precipitation. This required very careful selection in the vineyard. The warm weather in September, combined with our choice not to anticipate the harvest, allowed us to pick grapes of excellent quality. It was a long harvest, and as with all extended vintages, it gave us the opportunity to choose the best picking moment for each individual plot and each variety. The vineyard work carried out in the final weeks, as well as in the previous months to control vine vigour and select the bunches, completed the process and resulted in fine, elegant wines.

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.