



CORTE RUGOLIN

VALPOLICELLA CLASSICO SUPERIORE D.O.C. “SanGiorgio”



The Valpolicella Classico Superiore SanGiorgio is made from selected grapes from a vineyard located on a hill in San Giorgio Ingannapoltron. The best grape bunches are processed following the 'appassimento' method for approximately 20 days, after which the grapes are gently pressed, and the must is left to ferment with the skins for approximately 10 days, in order to extract its distinctive aromas of red fruit.

This wine also has a delicate roasted aroma and a subtle scent of minerals in the nose. Purple-red with garnet highlights, it is rounded and balanced in flavour, with soft tannins on the palate. Serve at 18-20°C.

Name: Valpolicella Classico Superiore D.O.C.

Alcohol: 14%

Grapes: Corvina Veronese, Corvinone, Rondinella, Molinara

Vineyards: “Conca d’Oro” vineyard, on the hills of San Giorgio Ingannapoltron (Sant’Ambrogio di Valpolicella)

Harvesting: by hand at the beginning of October

Appassimento: Approximately 20 days in special racks at room temperature with artificial ventilation

Fermentation: 10 days on the skins

Maturation: half in steel tanks and the other half in French oak tonneaux for 6 months

Pairings: cured meats, pasta al ragù

Format: 750ml