



RUBERPAN SELEZIONE VIGNA GARZON VALPOLICELLA SUPERIORE DOC

Appellation: Valpolicella Superiore DOC

Geographical location: Monte Garzon in Cellore d'Illasi

Soil: Pink limestone rich in clay and chalk

Grape varieties: Corvina Veronese 60%, Corvinone 30%, Rondinella 5%,
Croatina Veronese 5%

Average age of the vines: 20 years

Average altitude: 300 – 500 m.

Exposure: south

Yields per hectare: 40-50 hl (1-1.5 kg per vine)

Training system: Guyot (5800 vines per hectare)

Agriculture methods: organic certified

Buds per vine: 6-8 buds per vine

Alcohol content: Vol. 14%

Total acidity: 5.85 g/l

Ph: 3.36

Serving Temperature: 14-16 °C / 57-60 °F

Harvest

Hand harvest from 1st to 20th of October.

Vinification

Grapes are pressed and destemmed. Fermentation temperature is between 23-24 °C / 73-75 °F with a maceration for 12 days with regular punching down for a delicate extraction of tannins and colours.

Ageing

It ages in french oak tonneaux (40-50% of first passage) for 18/24 months followed by a period in bottle before release.

Tasting profile

Color: Brilliant, ruby red colour.

Perfume: Typical hints of cherry, small red fruits and currant jam. Pleasant spicy notes, bitter chocolate and a distinct balsamic character.

Palate: Fresh, sapid, with fruity character; tannic and delicate texture.

Pairings

The perfect wine to have on the table. A good pairing with first courses such as Bolognese lasagna, stuffed pasta with game or wild-boar ragout, or simply with a tomato sauce-spaghetti. Particularly good with roast poultry, grilled meat, game birds and mature cheese.