



VAPOLICELLA SUPERIORE DOC "Le Bessole"

The ruby-red colour and intense aromas presented by this wine envelop the senses and entice you to take a sip. The wine is left to settle and mature in pre-used French oak barrels for six months before it's ready for bottling. This allows it to develop a special complex of aromas and flavours which make it the ideal match for grilled red meats, roasts and semi-mature cheeses.



Where it's produced

The hills of Moron, on the dividing line between the townships of San Pietro in Cariano and Negrar (Verona, Italy)



Vine-training System Veronese pergola.



Grape Varieties

Corvina Veronese, Corvinone, Rondinella, Rossignola.



How it's made This wine comes from a careful selection of the best ripe bunches in the vineyard and the use of local varieties that structure and strong gives tannins, as well as helping to attain a better result from the months of aging in oak barrels.



Aging

This wine is distinguished by its remarkable elegance and complexity, which are the result of its being aged for 6 months in French oak barrels.



Colour Strong, bright ruby red.



Nose The enticing bouquet presents a wide range of aromas, from red berries and ripe cherries to raisins and herbs.



Taste Full, balanced, with spicy notes. Rich and soft on the palate with a smooth, elegant finish.



Serving Temperature 14/16 °C.



Glass Type Ballon.



Format 750ml.



Suggestions Store in a cool place away from direct light, preferably with the bottle lying on its side.



Technical Data

Alcohol Content: 14.5% - **Total Acidity:** 6 g/L

Residual Sugar: 6.5 g/L - **Dry Extract:** 30 g/L