

## Valpolicella Egle DOC Classico Superiore

This wine is an authentic expression of the terroir of Marano's high hills in the Valpolicella Classico area. It is here where the volcanic soil and the fresh climate with intense thermal shifts are decisive natural elements enhancing its elegant personality.

In the glass the ruby-red color is bright and refined, the bouquet is crisp as the fresh air of the hills this wine springs from, recalling their fragrance: red fruit, plum and cyclamen imbued by a light balsamic note. The sip is welcoming but nonetheless vibrant and sapid, with an aromatic persistence of rare elegance.

**Grape varieties:** Corvina, Corvinone and Rondinella.

**Production area:** high hills in the Valpolicella Classico production area, between 300 and 500 m. a.s.l.


**Soil composition:** calcareous deposits on volcanic rocks.

**Growing systems:** traditional "pergola veronese" on stone wall terraces, called "marogne" in local dialect.

**Vinification:** fermentation on the skins in small stainless steel tanks with frequent "délestage". The wine ages in big barrels.

**Food pairings:** perfect companion for everyday cuisine, it goes well with local traditional dishes, as polenta with cheese and mushrooms.

**Service temperature:** 14-16 °C.

**Suggested glass:** 

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