



Valpolicella Superiore 2013



First vintage of production	2003
Grape varieties	Corvina e Corvinone 80%, Rondinella 10% e Barbera 10%
Geographical area	Veneto – Italy North-east of Verona on the hill that separates Montorio from Valle d'Ilasi
Total extension of the vineyards in the estate	27 hectares of modern vertical trellis
Age of planting	since 1960 to 2001
Soil composition	calcareous with red clay and tufo
Planting density	5 / 7000 in trellis
Harvest	from September 3rd to October 10th
Yield per plant	1 kg
Vintage climate	The winter was characterized by heavy snowfall in the mountains and not particularly rigid temperatures. The spring will be remembered as one of the wettest seasons in history , the melting snow filling rivers , the groundwater , the frequent and intense rain caused severe damage to agriculture and to the people , partly because of the flood of May. After two months of rain , at the end of June, temperatures and weather conditions returned to normal for the season and finally the development of the screw occurred on a regular basis , even if a bit ' late. The summer , apart from a few days of intense heat proceeded with mild temperatures, which also considered the beginning of the season, not pushed much the ripening of the grapes , which in September, when it began to rain again was not ready yet . So began one of the most difficult vintages or maybe the hardest ever had in Musella . The rains , the constant humidity and warm temperatures have complicated the end of maturation , that the collection and especially hurt the drying process , which occurs naturally here and therefore has suffered enormously. The great and careful selection has allowed us to obtain good wines , but 2013 will go down in history as one of the most difficult vintage ever.
Winemaking technique	Maceration and fermentation on the skin for 12-15 days on a 20 -26° C temperature. Periodic pumping over, malolactic fermentation, transfer into 225 liters to 500 liters barrels of various origins and essence.
Maturation	12 months
Enochemical characteristics	Alcohol 13.45 % vol Total acidity 6.15 PH 3.18 Sugar 4.5 g/l Extract 29.5 g/l
Tasting notes	Ruby red colour. Freshness and integrity of fruit give character to this medium bodied wine , pleasant and with an elegant dried flowers aftertaste.