

VALPOLICELLA CLASSICO SUPERIORE - DOC

The Valpolicella Superiore Classico Doc of Tenuta Chevalier is a mix of Corvina or Corvinone and Rondinella Oseleta, Negrara, Pelara, Dindarella, Forsellina.

In addition, up to a maximum of 15% of the total grapes can contribute to the production of these wines:

- non-aromatic red grapes, allowed for cultivation in the province of Verona to a maximum of 15%, with a maximum limit of 10% for each single grape variety used;

- classified as autochthonous Italian according to law n. 82/06, art. 2, with red grapes, admitted for cultivation for the Province of Verona in the National Register of vine varieties for the remaining quantity of 10% total.

The vineyards of the Chevalier estate are located in the Municipality of Negrar di Valpolicella and Marano di Valpolicella. Altitude above sea level around 350 meters. East-West exposure. Various types of soil, clayey - silty, sometimes calcareous, volcanic or alluvial. The vineyards are totally worked and/or covered with grass depending on the season. No chemicals are used to protect the vineyard but only Copper and Sulfur, using the 1885 formula introduced by the Frenchman Pierre-Marie Alexis Millardet. The training system: Guyot and double pergola.

As is known, Corvina, Corvinone and Rondinella are therefore the main autochthonous vines that tell the Valpolicella DOC.

VALPOLICELLA DOC SUPERIOR CLASSIC

However, according to the specification, it is the higher alcohol content, the lower acidity, a greater roundness and a higher value in extracts and phenolic substances, also the result of aging for at least one year, which make the difference between a simple "Valpolicella" and a "Valpolicella Superiore".

Coming from selected grapes, the "Superiore" type has a characteristic ruby color and some garnet notes; the slightly ethereal and vanilla scent; the refined, harmonious, dry and velvety flavour.

For example, with a ruby red color and an intense and persistent aroma, with fruity notes of cherry and plum, floral notes of violets and slightly spicy notes of black pepper, Valpolicella DOC Classico Superiore is particularly characterized by a fresh, fruity flavour, with an elegant balance of structure and body and the right harmony between acidity and tannin.

An ideal match for traditional Veronese dishes, such as lasagna with rabbit and tortelloni with Monte Veronese, it is also excellent with cured meats!

The vineyards of the Chevalier estate, from which the grapes for this wine come (60% Corvina and 15% Corvinone and Rondinella + 10% of other native varieties), are located in the heart of the Valpolicella Classica on dry terraces and at an altitude of around 350 meters above sea level. The soils facing south-east and south-west are very varied, mainly clayey-silty and partly calcareous or of volcanic origin.

The traditional double pergola or Guyot training system is used in the vineyard, while the harvest takes place rigorously by hand from the end of September to the beginning of October. The grapes are pressed and destemmed and fermented at a temperature of 25°-28° C. The 20-day maceration is followed by refinement in steel for 1 month and a subsequent refinement in wood for at least 36 months.



L'ARTIGIANO DEL VINO
PAOLO ZARDINI

NEGRAR DI VALPOLICELLA



"The vintages available will be those present at the time of purchase"