

VALPOLICELLA SUPERIORE DOC

Brolo Dei Giusti

2013 VINTAGE

GRAPE VARIETIES

75% Corvina Veronese / 15% Corvinone / 10% Rondinella

CARATTERISTICHE AGRONOMICHE

Training systems *Pergola and Guyot*

Average yield *10,000 kg/ha*

Location and type of soil *Valley floor; clayey*

Altitude of the land *100 m above sea level*

Vineyard operations: No chemical herbicides, substituted by mechanical operations at the foot of the vines. Integrated pest control using sexual confusion. Defoliation at the end of June and winter pruning in mid-February.

TECHNICAL AND ANALYTICAL CHARACTERISTICS

(Manual) harvest period *2nd week in October*

Fermentation *9 days at 26 °C*

Maturation in wood *12 months in large casks*

Maturation in tank *12-24 months*

Alcohol level *14,75% vol*

Sugars *4,5 g/L*

Total acidity *5,83 g/L*

Volatile acidity *0,70 g/L*

pH *3,52*

Malic acid *0,0 g/L*

Lactic acid *1,04 g/L*

Dry extract *36,5 g/L*

Density *0,99488 g/cm³*



TASTING NOTES

The wine displays a lively, bright red colour with vibrant purplish highlights. Scents of red fruits and spices open up its rich bouquet, balanced by delicate hints of almonds and violets. It is a broad wine, in which the mellowness of red fruits is evident on the palate as well. Nevertheless, this Valpolicella also reveals notable structure, a sign of its considerable ageing potential. The dry, elegant aftertaste gives it a long, persistent finish.