



FARINA
WINE TRADITION EVOLVES

ALESSANDRO Valpolicella DOC Classico Superiore

A Valpolicella Classico Superiore from a 100-year-old parcel in the high hills of Negrar. Inspired by tradition, "Alessandro" is enhanced by Farina's enological evolution, the sum total of research and maturation in wood and raw concrete tulip, to preserve the purity of expression of the fruit and the land. A high-end project dedicated to Alessandro Farina, Claudio's father, produced in just 10.000 bottles

Grape Varieties	70% Corvina, 25% Rondinella, 5% Molinara
Vineyard Age	50-100 years
Vineyard location and characteristics	Negrar
Soil	Limestone layered with basalts
Vine training and planting density	Veronese Pergola 3600 vines/ha
Harvest	Manual harvest early October, after slight surmaturation on the vine
Vinification	After soft crushing and destemming, controlled fermentation begins at 25°C in stainless steel tanks. Frequent pumping with a delestage at one-third of the fermentation, to obtain balanced extraction of aromas and structure, without removing freshness from the final wine. Malolactic fermentation takes place naturally in wood
Maturation	At least 1 year in 20 and 30 HI Slavonian oak casks da 20, 30HI, 6 months in raw cement Tulipes and further bottle aging
Organoleptic Characteristics	Impenetrable ruby red color with brilliant reflections. It is fruity and intense on the nose, with hints of morello cherry, ripe raspberries, prunes and blackberry. Wood ageing lends notes of hazelnut and delicate Sarawak pepper. The palate is dry but velvety and well balanced, with pleasant undertones of slow-cooked jam. The structure shows perfect balance with a silky texture and pleasant persistence
Analytical Notes	Alcohol: 13,5% vol. - Sugar: 3 g/l Total acidity: 5,50 g/l - Volatile acidity: 0,40g/l - Dry extract: 28 g/l
Size	0,75 l
Pairings	It pairs well with red meat, roasts, medium-aged cheese, rich pasta and vegetarian dishes