



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 40 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 Hl Slavonian oak casks da 20, 30Hl, 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: 5,5 g/l - Volatile acidity: 0,40 g/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

Serving Temperature 18°

Cellaring Store in a dark temperature-controlled cellar for up to 7 years from the vintage date to enjoy at its prime