



iltabarro®

VALPOLICELLA
denominazione di origine controllata
CLASSICO SUPERIORE

IL TABARRO®

Valpolicella Classico Superiore 2013

GRAPES

Corvina 65%, Rondinella 25%, Molinara 10%.

PRODUCTION AREA

Rasso, Monte Tenda, Monte Crosetta, — on the top of limestone hills in the Fumane, and San Pietro in Cariano areas, where the soil is ideal for the production of great red wines.

YIELD PER HECTARE

70 tonnes (from 3000 to 5000 vines per ha depending on age and on growing system).

GRAPEVINE TRELLISING SYSTEM

Guyot, double Pergola, single Pergola.

HARVEST TIME

End of September until October, grapes are hand-picked this allowing a careful selection of the best bunches.

VINIFICATION

Traditional vinification in modern stainless steel conical tanks consisting of 15 days fermentation on grape skins using in part the earlier crush.

ELEVAGE

Aged in barrels for a period of six months, followed by another six months in large vats. It is then aged for a further 6 months in the bottle before release.

ORGANOLEPTIC CHARACTERISTICS

Ruby red with garnet hues. Bold, intense and elegant fragrance. Aromatically complex with fruity hints, predominantly of cherry. Having a sapid, spicy and full-bodied taste it spreads in the mouth leaving lively an aftertaste of unforgettable sensations.

ANALYTICAL DATA

Alcohol content: 13,00%

Total acidity: 5,95 g/l

Sugars: 0,60 g/l

SERVING SUGGESTIONS

Serve with red meat, game, hard and semi-hard ripe cheeses



Azienda Agricola

Valentina Cubi

AZIENDA AGRICOLA VALENTINA CUBI –
LOC. CASTERNA 60 – 37022 FUMANE (VR) TEL. 045 7701806
WINE SHOP: VIA PREARE 15 – 37124 VERONA
www.valentinacubi.it