

Italian Wines in the World: Scriani's Valpolicella Classico Superiore doc 2015

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Valpolicella

Denominazione di Origine
Controllata

CLASSICO
SUPERIORE

[®]SCRIBANI

Valpolicella Classico Superiore doc 2015

Wine: red

Year: 2015

Price: 8,00 € (VAT included)

Annual Production: 20.000/25.000 bottles

Designation: DOC

Aging: aging in oak barrels of 26 hl for about 12 months, followed by 3 months in bottle

Grapes: corvina 60%, corvinone 20%, rondinella 10%, croatina 7%, oseleta 3%.

We are in the heart of Valpolicella Classica, in the hills of Fumane, and this Valpolicella Classica superiore of Scriani expresses the 'typical characteristic' of this terroir. For us, respecting the authentic 'typical characteristic' of Valpolicella Classica means guaranteeing wines that combine great drinkability with excellent elegance. A typical characteristic of Scriani style is represented by sharp scents of red fruits and pleasant spicy and balsamic notes. Great wood aging for this wine: it is almost impossible to perceive it except in the slight round tannins. In the mouth it is enveloping, silky, and it shows that it is not always necessary to dry the grapes to ensure an elegant softness.

We have combined it with excellent Abruzzo roasted lamb skewers and the contamination between Italian regions' savors was great.

CANTINA SCRIANI

The Scriani's wine cellar, with its 28 hectares of vineyards, is a small jewel of classic Valpolicella's heart, a corner of land in which the nature present extraordinary products of high quality.

The Cottini is a family with an old tradition of wines producers built in time on the passion and the farmers' culture handed down generation after generation. 'Mandolari', 'Bosco', 'Carpanè', 'Tondin', 'la Costa', 'Ronchiel' are vineyards in which grows vines of 9 till 52 years old, raised with Pergola system, simple and double, with a density of 3.300 vines per hectare. The wines are the result of a selection in which body, perfume and taste are perfectly combined with particulars shades derived by the grapes

variety: Corvina, Rondinella, Molinara and others more.
The produced wines are: Valpolicella Superiore doc Ripasso, Corvina igt 'Carpanè', Valpolicella doc Superiore , Valpolicella doc and the diamond, Amarone. Awards and reviews obtained during the most important wines events are the confirmation of the seriousness and hard work of Scriani Cellar and the importance of this brand in the Italians wines reality.

The cellar, also, welcome in his wonderful barriques room visitors and organize tasting by appointment.

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