

Capitel Nicalò

Valpolicella DOC Superiore

This wine is made from red grape varieties grown on the Moraine Hills in the heart of Valpolicella. This wine is made in a traditional Veronese manner: drying of the grapes. The effect is partial dehydration: the grapes, placed in crates for about one month, lose about 8-10 % of their weight. This water loss naturally enriches the sugar contents of the grapes, their dry extract, and the colour of the wine. Pre-fermentation aromas are formed during drying. These subsequently blend with fermentation aromas and, above all, with tertiary aromas coming from aging the wine in wooden barrels.



Vineyard Notes

Soil: moraine clay and limestone.
Vine density: 5500 vines per hectare.
Vineyard age: 20 years.
Cultivation: Guyot.
Pruning: 12 buds/plant.
Production: 9000 kg/hectare.
Grape varieties: 30% Corvina, 30% Corvinone, 30% Rondinella, 10% other local grape varieties.

Winemaking Technique

Grape harvest: end of September, beginning of October.
Grapes drying in fruit storage structure: 1 month.
Alcoholic fermentation and maceration: 14 days/temperature 28° C.
Malolactic fermentation
Ageing: in Slavonian oak barrel for 1/1,5 years.
Bottling and bottle ageing: 6 months.

Description Of The Wine

Color: strong ruby red. Clear and transparent.
Bouquet: intense and elegant: fruit aroma (currants, black cherries) with the vanilla and tobacco of Slavonian oak.
Flavor: good body, good structure, lively acidity and alcohol content well balanced with tannins. The after taste confirms the notes in the bouquet. A complex and elegant wine.
Suited for ageing: 7/10 years.
Combinations: can be enjoyed throughout the meal, from pasta to cheeses.
Serve at: 16° C.

Chemical Analysis

Alcohol (% in vol.): 13
Reducing Sugar (g/l): 4
Total Acidity (g/l): 5,8
Net Dry Extract (g/l): 34
Total Phenols (mg/l): 1900

Bottle Size: 750 ml, 375 ml