



Valpolicella Superiore “Marta Galli”

Wine	Dry Red
Grapes	50% Corvina, 20% Rondinella, 20% Corvinone, 10% other authorized grapes
Harvest	Picked up by hand in trays directly in the vineyard
Vinification	In September-October, in red, after destemming. Fermentation in stainless steel for about 10-15 days with indigenous yeasts. Following aging in new oak barrels (Allier, Tronçais, Vosges) for about 24/36 months.
Alcohol	14.5°
Tasting Notes	Ruby deep purple but bright and lively, very fresh, diverse and intriguing, nuanced. Read sweet notes from grapes dried, wild notes recalling the undergrowth, herbs, cherry and dried plum, hints of leather, black licorice.
Food Match	Roast with tasty sauces, Grilled meats, Red meat, Hard cheese, Wild game, Wild birds
Serving Temperature	18°C
Planted Area	Selected grapes on ha. 15.10.00
Exposure	West - Southwest
Soil	Red and brown clay, on Eocene limestone
Plantation	Simple trellis
Plants per Hectar	4200
Acidity	5.5 - 6.5 grams/liter

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