

# contrada palui

**campo selce** - Valpolicella DOC Superiore / 2021

## Grape varieties

Corvina, Corvinone, Rondinella

## Key data vineyard

See level: ca. 500 m


Orientation: south/south-west on the crest of a hill

Soil composition: clay-limestone soil rich in flint and black blocks of basalt

Type of vine rows: Espalier with Guyot-pruning

Density: ca. 4.400 vines/ha

Production/ha: ca. 8.000kg

Certified organic growth 

## Analytical values

Alcohol content: 14,5% vol.

Residual sugar: 0,9 g/l

Total extracts: 31,5 g/l

Volatile acidity: 0,44 g/l

Total sulfur content: 83 mg/l



## Vinification

Selected grapes are harvested by hand, laid into small boxes and dried (appassimento) for 2-3 weeks. Then the berries are destemmed but not crushed. The alcoholic fermentation is done in steel barrels at controlled temperature below 21 degrees with two gentle daily pump overs to carefully extract the noble substances from the berries. After the maceration of about 25-30 days follows the malolactic fermentation and the aging in large oak casks of 15 hl. Subsequently, the wine is aged for a minimum of 12 months in the bottle.

## Tasting notes

*campo selce* presents itself in a brilliant red somewhere between ruby and brick. The nose first catches the aroma of ripe black cherries and blackberries as well as violets, followed by a hint of dried grapes. The bouquet is replenished by the fragrance of dark fruits like black currants and plums. In addition, the scents of liquorice root and the pulp of red oranges can be detected. Finally, there are notes of white pepper, underwood, sweet tobacco and milk chocolate, all in a subtle manner. Due to its solid, not over-pronounced tannins, its good acid structure and its minerality and spiciness, which are typical of its hill top terroir with lots of flintstone, *campo selce* reveals a high aging potential.

**Ratings:** 2 glasses Gambero Rosso; 17.5 Jancis Robinson; 91 Falstaff; 90 James Suckling;