



arusnatico®

ARUSNATICO®

Valpolicella Superiore Ripasso® 2016

GRAPES VARIETIES

Corvina 65%, Rondinella 25%, Molinara 10%

VINEYARDS

The grapes were grown in the estate's own vineyards in Valpolicella. The average density of these vineyards is between 3000 and 5000 vines/ha and are guyot trained. The vines are planted on poor soils with a high rock content.

Yield

55hl/ha.

HARVEST DATE

The grapes were hand harvested from mid-September until the second half of October.

VINIFICATION

The blend for this wine is based on Corvinone and Corvina with small portions of Rondinella and Molinara. After the grapes were destalked and crushed they were led into temperature controlled stainless steel. After the alcoholic fermentation was completed the young wine was run over the pomace of the Amarone for a relatively short maceration period of three days. During this phase a slight refermentation occurs and the wine takes on more viscosity and extract, which results in a denser mouthfeel in the final wine.

ELEVAGE

After two weeks of maceration with the Amarone pomace the wine was racked off into stainless steel for a natural stabilisation and malolactic fermentation. This was followed by 12 months of ageing in used Tonneaux and French oak Barrique and minimum 6 months in bottle.

TASTING NOTES

Brilliant and transparent ruby red. Notes of cherry, violet with a touch of wood. Minerally and savoury palate with lively and succulent red fruit, mainly ripe cherry and blackberry. Long fruit driven, fresh finish with a nice chocolate and nutmeg finish.

ANALYTICAL DATA

Alcohol by volume: 13,50%

Total acidity: 5,40 g/l

Residual sugar: 0,60

FOOD MATCHES

Arusnatico® goes well with pasta with ragout of duck, semi hard cheeses to round off the meal with, cotoletta alla Milanese, red meat.

Azienda Agricola



Valentina Cubi

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