TENUTE FALEZZA

Family

VALPOLICELLA SUPERIORE DOC



> In the 1950s and 60s, it was among the best-known and most renowned wines in the world. Its bright color, bold taste, fresh fruit and pleasant acidity recall cherries and raspberries, with an elegant light red hue. Hemingway, a great wine enthusiast, defined it "cordial like the home of a brother with whom one agrees."

GRAPE VARIETIES
Corvina 50%, Corvinone 20%, Rondinella 20%, Oseleta 10%

SOIL
Clay-limestone of alluvial origin

ALTITUDE
150–300 m a.s.l.

TRAINING SYSTEM
Veronese pergola

HARVEST
By hand in September
Drying: for 20 days on the fruit racks

VINIFICATION
Crushing and destemming
Fermentation: 20 days in stainless steel

AGING
12 months in French oak barrels (500 l)
Refinement: 4 months

TASTING NOTES
Color: deep ruby red, intense
Nose: hints of red fruits, violet, cherries and fresh raspberries, pomegranate, sour cherry, black pepper
Palate: dry, bold, soft tannins and well-balanced. Its flavor makes it very pleasant, also as an aperitif

FOOD PAIRINGS
Pairs well with Italian appetizers (prosciutto and melon, salami and cheeses, etc.), white and red meats, all types of pasta. Also great with pizza.

ANNUARIO DEI MIGLIORI VINI ITALIANI 2025 — POINTS 93 — Luca Maroni

INTERNATIONAL CHALLENGE 2025 — 90 Pts — GILBERT & GAILLARD



ALCOHOL: 14%