



# Morari

Valpolicella Superiore

Denominazione di Origine Controllata



**Grape Varieties:** Corvina, Corvinone, Rondinella

**Vineyards:** The vineyards are located 300 to 350 meters above sea level and they are north-east facing. The vine is trained in a single guyot. Mainly marly soil with layers of red soil.

**Harvest:** The grapes used for this wine are the typical ones of Valpolicella, selected in the vineyard and harvested manually according to the different maturation times in small wooden trays (plateaux).

**Vinification:** According to the typical drying practice of Valpolicella area, the plateaux are put in specific rooms. These rooms have a particular exposition where natural ventilation is ensured thanks to thermal convection currents typical of the near hills. In the drying rooms, air-conditioning is only used in the case of dangerous levels of temperatures and humidity. It is important that extreme care is taken during the drying process to arrive in January with healthy berries. The vinification also requires careful attention due to the high sugar content and the low external temperatures. The maceration of 20 days requires a daily remontage. As the high alcohol content does not allow malolactic fermentation, the wine is run off from the skins and transferred several times to tanks. It is then put in small oak barrels where it is left for 12 months on its lees with regular batonnage.

**Tasting notes:** You will find in this fruity wine a freshness that harmoniously balances the alcohol strength. The system and care used to produce this wine guarantees a perfect equilibrium in this important but drinkable wine. It shows an intensity of aroma with notes of cherry, black and blue berries, with a touch of balsamic and white pepper spiciness. Minerality and softness in the mouth combined with soft tannins, guarantee a long finish.

The complexity and structure of Torre d'Orti Morari make it suitable for long aging and ensures a great evolution of those rich fruity notes that are characteristic of a young vintage.

