



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Valpolicella Classico Superiore "La Roverina" DOC

Approximately 70% Corvina (also known as Corvina Veronese), 20% Rondinella, 5% Molinara and 5% Oseleta, also a native variety from a single vineyard in the La Roverina area (alluvial soil, particularly well-draining and rich in mineral components) and about 20-year-old vines. La Roverina ages in large barrels for ten to twelve months. Lovely aromas of pressed flowers, juicy wild berries, and spices. Smooth tannins.

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**Wine exported to:** Bermuda, Japan, Puerto Rico, Australia

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### Most recent awards

**VINOUS:** 90

**WINE ENTHUSIAST:** 90

**JAMES SUCKLING:** 90

**ULTIMATE WINE CHALLENGE:** 92

**LUCA MARONI:** 93

**TASTINGS:** 88

**WINE SPECTATOR:** 87

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## Winemaking and Aging

Grape Varieties:	70% Corvina, 20% Rondinella, 5% Molinara and 5% Oseleta
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected Organic Certified
Fermentation temperature:	20-22 °C (68-71.6 °F)
Maceration technique:	Periodic pumpovers and délestage
Length of maceration:	10 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Barrels
Container size:	50hL
Container age:	10 YO
Type of oak:	Slavonian
Bottling period:	January
Aging before bottling:	10-12 months
Aging in bottle:	3 month
Closure:	Stelvin

## Vineyard

Organic:	Yes
Vineyard name:	La Roverina
Vineyard location:	San Pietro in Cariano, Valpolicella Classica, Veneto
Vineyard size:	10 hectares (24.7 acres)
Soil composition:	alluvial terrain, very fertile and rich in mineral salts.
Vine training:	inclined open pergoletta
Altitude:	125 meters (1,345 feet) above sea level
Vine density:	109 hl per ha
Exposure:	Southern
Age of vines:	20 years old
First vintage of this wine:	1972
Total yearly production (in bottles):	20,000

## Tasting Notes and Food Pairings

Tasting notes:	Ruby red, with an intense, ample nose recalling grapey and almond notes; dry, flavorful and structured on the palate, with pleasing bitterish nuances.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A magnificent table companion, suitable to all kinds of dishes.
Alcohol:	Alc. cont. 12.5% by vol.
Winemaker:	Alberto Speri

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