



OGNISANTI DI NOVARE

Valpolicella Classico Superiore

Production area

From the Tenuta Novare vineyards in the Valpolicella Classica area
Ognisanti vineyard: 2.92 ha
The vineyard is made up of eight terraces located uphill from the little Ognisanti church dating from the 16th century, which it is named after.
Exposure: west
Bottles produced in 2018: 13,320

Soils

Eocene calcareous white and pinkish-white marl soils, with a shallow effective soil depth (50 cm) and a sandy-silty texture.

Varieties

95% Corvina Veronese (Novare massal selection)
5% Rondinella

Typicity

IT IS THE Novare CRU that is able to give Valpolicella structure and higher concentration. Thanks to the calcareous-rich soils and the shallow effective soil depth, the vines produce medium-small berries which benefit from a favourable pulp-to-skin ratio and are suitable for making wines exclusively fresh grapes. These poor soils, made with lime that is easy for the roots to penetrate, produce a balsamic Valpolicella with rich overtones of cherry and morello cherry combined with intense notes of white pepper and dried flowers. Careful bunch selection and relaxed maceration make for a Valpolicella that improves its balance, vibrant tannic structure and persistent sapidity thanks to one year of ageing in oak barrels. After a further period of 6 months in the bottle, the wine is ready to display the superior character of this strip of land in the Valpolicella Classica area.

Gruppo Tecnico Cav Gb Bertani

