

Ognisanti di Novare



Designation

Valpolicella Classico Superiore

Grape varieties

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

Production area

Valpolicella Classica, Tenuta Novare Estate in
Arbizzano di Negrar, from the Ognisanti vineyard,
with a western exposure, made up of eight terraces
covering a total of 2.92 hectares, situated near the
Ognisanti church.

Soil

Eocene limestone, white and pinkish-white marl,
with a thin effective soil depth (50 cm) and
a sandy-silty texture

Training system

Double Guyot

Average age of vines

20 years

Ageing

In French oak barrels for 1 year

Bottle maturation


At least 6 months

Alcohol content

12.5%

An intense, strong ruby colour, with rich aromas
of fresh red fruit and spices. The mouthfilling
palate is well-balanced by the acidity, long and
gratifying, with biting tannins and a sapid finish.

Formats

 0,75 l