



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



## “Profasio” Valpolicella Superiore DOC

65% Corvina, 25% Corvinone, 10% Rondinella. Deep ruby red with a nose featuring black pepper, freshly picked cherries, blackberries, and red currant as well as mint and rosemary. The palate is fruity and balanced with ripe berries and delicate licorice and savoury notes. The finishing is long and juicy with a good balance between the sweetness and the savoriness.

"A wine that makes you talk (Pro-fasio). An ambitious and contemporary high-end Valpolicella Superiore."

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**Wine exported to:** USA

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## Most recent awards

**JAMES SUCKLING:** 91

**WINE ENTHUSIAST:** 93

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## Winemaking and Aging

Grape Varieties:	65% Corvina, 25% Corvinone, 10% Rondinella
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	25 days
Type of yeast:	Cultivated
Maceration technique:	Pumpovers
Length of maceration:	25 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	20 hL
Type of oak:	Slavonian and French
Bottling period:	Winter
Aging before bottling:	Up to 24 months
Aging in bottle:	Several months
Closure:	Nomacorc



## Vineyard

Organic:	Yes
Vineyard location:	In the hills of Mezzane di Sotto
Soil composition:	Clay and limestone
Vine training:	Guyot and Pergola
Altitude:	328-1,312 feet (100-400 meters) above sea level

Vine density:	5,000 plants per hectare
Yield:	2.5kg per vine
Exposure:	Southwestern
Years planted:	1998
Time of harvest:	September
Total yearly production (in bottles):	6,000



## Tasting Notes and Food Pairings

Tasting notes:	Deep ruby red with a nose featuring black pepper, freshly picked cherries, blackberries, and red currant as well as mint and rosemary. The palate is fruity and balanced with ripe berries and delicate licorice and savoury notes. The finishing is long and juicy with a good balance between the sweetness and the savoriness.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Braised meats, game and traditional roast turkey with stuffing, mushrooms, Tandoori and Chinese duck breast.
Aging potential:	8-10 years
Alcohol:	14%
Winemaker:	Valentino Ciarla