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**importer of fine wines**

# CONTRADA PALUI

*Valpolicella, Veneto*

## 2019 VALPOLICELLA SUPERIORE “campo selce”



### VARIETIES & TERROIR

Corvina, Corvinone, and Rondinella & Clay-limestone soil rich in flint and black blocks of basalt

### YIELD

45 hl/ha

### VINIFICATION & AGING

Grapes dried for 3-4 weeks with fermentation at controlled temperature in steel tanks with maceration of approx. 3 weeks & aged 12 months in 50% Tonneaux 500l and 50% red earthenware amphorae and then at least 18 months in bottle

### ALCOHOL

13.5%

### TOTAL ACIDITY

6.9 g/L H<sub>2</sub>SO<sub>4</sub> & 3.2 g/L Tartaric

### RESIDUAL SUGAR

1.4 g/L

### PRODUCTION

114 cases

Hilltop Valpolicella in Clay Amphorae. Originally from Alto Adige, Hannes Pichler moved to Valpolicella a decade ago to farm a 3-hectare abandoned cow pasture on top of a hill east of Negrar, at between 500-550 meters, the highest elevation of the DOC. With an outsider’s fresh approach, Hannes planted a selection of Corvina, Rondinella, and Corvinone, specifically avoiding the Bordelaise varieties that he says almost everyone in the region uses today. Blessed with a unique terroir that has a mix of white limestone, black basalt, and sharp flint, Hannes planted onto hay meadows in their natural state and is deeply passionate about organic farming.

Sourcing two kinds of clay amphora to raise his wines in, some made of red clay without the iron removed, and others of white clay without iron, Using half the amount of SO<sub>2</sub> allowed in organic wine, Hannes still his immaculate cellar is crammed with a mix of older demi-muids and oval barrels. His tiny production pursues two distinct styles, one using dried grapes, and one without. Both are a radical departure from any Valpolicella I had ever tasted (clocking in at between 11.5% and 13.5% alcohol) but both utterly delicious, aromatic, and refreshing. -Lyle Railsback