

VALPOLICELLA SUPERIORE “CAMPO SELCE” 2019



VARIETY & TERROIR

60% Corvina, 30% Corvinone and 10% Rondinella on clay-limestone soil rich in flint and black basalt

VINEYARD AGE

45 hl/ha

FARMING PRACTICES

Organic farming
Vineyard started from scratch on organic hay fields

VINIFICATION & AGING

Grapes dried for 3-4 weeks with fermentation 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

TOTAL ACIDITY & RESIDUAL SUGAR

6.9 g/L & 1.4 g/L

ALCOHOL

13.5 %

PRODUCTION

1 368 bottles

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 in wines in, some made of red clay without the iron removed, and others of white clay without iron. Using half of the amount of SO2 allowed in organic wines, 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 but both utterly delicious, aromatic, and refreshing. - Lyle Railsback.