AZIENDA AGRICOLA TORRE D'ORTI · ITALY

# Morari Valpolicella Superiore, 2023

*Valpolicella Superiore DOC, Verona, Veneto*

| COLOUR | GRAPES | ALCOHOL | VINTAGE · VOLUME |
|---|---|---|---|
| Red | Corvina, Corvinone, Rondinella, Oseleta | 15.5% | 2023 · 750 ml |

STILL

## Tasting notes

Appearance: Deep ruby red with garnet highlights. Nose: Ripe blackberries, black cherries, plums, cloves, dark chocolate, and licorice. Palate: Rich, silky, and well-structured. Generous dark fruits backed by smooth, fine-grained tannins. Finish: Long, warm, and spicy with lingering notes of dark chocolate and tobacco.

## About the wine

Hand-picked grapes from calcareous hillside vineyards at 300–400 metres in Marcellise, east of Verona, are partially dried before a 20-day fermentation, then aged 12 months in small oak barrels. Torre d'Orti is named after an ancient watchtower of the Castle of Montorio, and makes only about 6,500 bottles of Morari.

## Winemaking

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| MATURATION | Aged in small French oak barrels (barriques) on its lees with regular batonnage. |

## Cellar and service

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| SERVE AT | 16–18 °C |
| AGEING POTENTIAL | 8 - 12 years |
| FOOD PAIRING | · Juicy beef steaks, braised lamb shank, rich pasta, and aged hard cheeses. · Avoid: Seafood, light salads, and extremely spicy dishes. |

Say it: Torre d'Orti: TOR-reh DOR-tee; Valpolicella: vahl-po-lee-CHEL-lah; Superiore: soo-peh-RYOH-reh

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