

Marion Valpolicella Superiore DOC



Nestled in the serene *Marcellise* Valley east of Verona in the Veneto, Azienda Agricola Marion is a distinguished family-run winery that epitomizes the harmony between tradition and innovation in Veneto winemaking. Established in the late 1980's by Stefano and Nicoletta Campedelli, along with Marco Campedelli, the estate is situated in a historic 15th century villa once owned by Counts Marioni, from whom the winery takes its name. Marion's 22 hectares of vineyards flourish on calcareous marl soils, ideal for cultivating both indigenous and international grape varieties. The winery's portfolio includes classic Valpolicella grapes - Corvina, Rondinella, and Molinara - as well as Cabernet Sauvignon and Teroldego. Committed to sustainable viticulture, Marion employs meticulous vineyard management and minimal intervention in the cellar to produce wines that authentically express the terroir. Marion has garnered acclaim for its elegant and expressive wines. Notably, their Amarone della Valpolicella DOP and Valpolicella Superiore DOP showcase the winery's dedication to quality and the unique characteristics of the Marcellise Valley.

About this wine

Appellation/Region: Valpolicella Superiore DOC, San Martino Buon Albergo, Valpolicella, Verona, Veneto, Italy.

Grape Variety: Corvina, Corvinone, Rondinella blend.

Alcohol content: 14%

Location/Climate/Soil: Hillside estate vines up to 60 years old, at elevations of 100-200 meters above sea-level, in chalky stony calcareous-marl soils.

Farming Practices: Sustainable viticulture combining traditional methods with meticulous vineyard management.

Vinification: Hand-picked grapes, natural fermentation with indigenous yeasts in controlled-temperature vats. Short maceration on skin. Aged for 30-36 months in a combination of large Slavonian oak casks and smaller French barriques and then in bottle before release.

Tasting notes: Bright ruby red appearance with violet hues. On the nose, intense red fruit aromas (wild strawberries, cherries, plums), spices (cloves, laurel) and light savory notes. On the palate, medium-bodied and fresh, with a balanced sweetness, fine-grained tannins, and a saline mineral finish.

Food pairings: Ideal with red meats, game, pasta with rich sauces, mature cheeses and hearty mushroom risottos.

Scores/Awards: Consistently scored in the mid-90s (92 points – Vinous for the 2018 vintage) and high user ratings (CellarTracker 91+).

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