

VALPOLICELLA RIPASSO

Denominazione di Origine Controllata

Superiore

GRAPES AND VINEYARD

PRODUCTION AREA	Vineyards located in Valpolicella Doc Area
GRAPE VARIETIES	Corvina between 45% and 65% Corvinone between 20% and 30% Rondinella between 5% and 30%
VINEYARDS DETAILS	Vineyards with an average yield per ha between 7 and 8 tons.

WINE MAKING AND AGEING

HARVEST	The harvest usually begins in the first week of October. The grapes are selected and hand-picked.
VINIFICATION	The grapes are moved to the winery, destemmed and pressed. The temperature, during maceration, is around 20° C. Then fermentation takes place in stainless steel tanks and lasts approximately 15 days. Temperature, during this phase, raises to 20°-24° C. At the end of the fermentation, the wine is run off its skins gently pressed, and goes into stainless steel tanks, waiting until the moment the wine making process of Amarone is finished. Then the wine made in October is poured on Amarone's marc and refermented. This second fermentation lasts approximately 15 days.
AGEING	It is then aged for 18 months in tonneaux.

TASTING NOTES

COLOUR	Intense red.
BOUQUET	Bouquet with fruity flavours which bring to mind plums and spices.
TASTE	On the palate it is elegant with clear notes of berries. Intense, warm with long aftertaste.
FOOD PAIRINGS	It pairs perfectly with grilled meats. Excellent with roast and boiled meat. It could be combined with cold cuts and medium matured cheeses.
SERVING TEMPERATURE	16° - 18° C
ALCOHOL CONTENT	14% Vol.
BOTTLE SIZE	750 ml

