

# VALPOLICELLA RIPASSO

DOC



## Grapes varieties

Corvina, Corvinone, Rondinella

## Production method

The harvest usually begins the second week of September. The grapes, selected and harvested by hand, are then de-stemmed and crushed. The maceration lasts about 10 days in stainless steel tanks. When the alcoholic fermentation is completed, the new wine is separated from the skins using a soft pressing and stored on selected yeasts in stainless steel tanks until the month of January, the period in which the dried grapes needed to produce taje, characterized by high rainfall. Amarone are pressed. At this point the Valpolicella is re-passed ('ripassato') onto the Amarone pomace and remains there for 10-15 days at a temperature of 24 ° C. The aging lasts 18 months in new barrels and it is followed by a further 6 months in bottle.

## Tasting notes

It is an elegant wine, red in colour with garnet reflections. It offers hints of berries and raisins. Fruity, soft and persistent taste.

## Pairing insipitations

It accompanies perfectly roasts, boiled meats and aged cheeses.

## Serving temperature

16° - 18° C

## Alcohol content

13,5°