



VALPOLICELLA RIPASSO SUPERIORE

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TYPE: Dry red wine

VINES: All the grapes are grown on our family's estate vineyards. For our vines, we have chosen the guyot training system from which we obtain a low yield of grapes per plant to better express the characteristics of the autochthonous varieties.

BLEND: Corvina 40 %, Corvinone 30 %, Rondinella 30 %.

HARVEST: The grapes are selected and hand-picked in 5-6 kg crates. Short natural drying for twenty/thirty days.

VINIFICATION AND AGEING: We use a traditional technique called "ripasso", in which the Valpolicella wine obtained from fresh grapes is added to the pomace of freshly pressed Amarone and left to sit, lending it sweetness, colour, and roundness. Aged in oak barrels for 30 months. Bottle ageing for at least 6 months

ALCOHOL CONTENT: 14,5% vol.

DESCRIPTION: An intense ruby red colour. Nose: red fruit such raspberry and blackberry. Soft taste with ample tannins, slightly spicy with sweet hints of black cherry and ripe fruit.

PAIRINGS: A structured wine, but ideal with all dishes. Excellent paired with soups, rice dishes, red meat, game, and medium/sharp cheeses." Serving temperature 16 - 18 °C.

FORMATS: 0.75 l. 1.5 l.