

VALPOLICELLA
Ripasso
Denominazione di Origine Controllata
SUPERIORE



Grapes:

Corvina, Rondinella and Molinara.

Vineyard:

Grapes are selected from the hillside slopes of the Valpolicella area. Vines are trained with the "pergola veronese" (trellised) traditional method.

Harvest:

The grapes are harvested by hand at the beginning of October.

Vinification:

Once in the cellar the grapes are de-stemmed. The fermentation takes place at 26-28 °C - the contact with the skins lasts about 8-10 days - and is followed by racking and malolactic fermentation. The wine is then kept in stainless-steel until January when it is left in contact with the Amarone skins for about 5-7 days. The wine is racked, softly pressed and one part of the wine is aged in barriques for about 10-12 months.

Tasting Note:

Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, raspberries and redcurrants. The oak ageing adds a pleasant roasted and spicy aroma. On the palate, the wine is full-bodied, supple and well-balanced and with a long finish. Perfect with roast red meats and mature cheeses.