

Valpolicella Ripasso

Doc Classico Superiore



Denominazione di Origine Controllata

Altitude

150-250m A.S.L.

Terrain

Terrain Chalky argillaceous.

Vines

Corvina Veronese, Corvinone, Rondinella.

Harvesting

Hand picked in October.

Vinification

Ripasso is obtained by refermentation in the lees of the Amarone for 20-25 days.

Refinement

Toasted wooden and oak casks.

Organoleptic properties

Vibrant and full ruby red reflective colour. Intense, fruity with notes of cherry, amareno cherry blueberry, spices and liquorice. Dry, warm and soft tasting, elegant tannins, very persistent.

Temperature

18°C

Serving

Excellent with and roasted or grilled red meats and mature, medium fat cheeses.

Alcohol

13,5% vol.