

“Ripasso” Valpolicella DOC Classico Superiore



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected hillside vineyards, in Marano di Valpolicella valley, heart of Valpolicella Classica, planted in calcareous soils at 200-350 mt o.s.l.



Grapes. Corvina Veronese and Corvinone Veronese 80%, Rondinella 20%. Bunches are hand picked.



Vinification. Vinification of fresh grapes, followed by a 10 days maceration on the skins. Racking, then the wine remain until February in inox and cement tanks. In February of the following year, the wine referments (“Ripasso technique”) on the fresh pomace left over from the just-completed Recioto and Amaron fermentation. Racking and obtaining of the “Ripasso”.



Ageing. The wine is refined in big oak barrels for 1 years, then is finally refined in bottle for 4 months.



Tasting Notes. Intense ruby red colour. Spicy bouquet with intense aromas of ripe cherry and jam. Dry, full, soft flavour in the mouth, with a very pleasant bitter finish.



Analysis. Alcohol: 13,6% Vol.; Total Acidity: 5,7 g/l; Residual Sugar: 6,5 g/l.



Food Pairings. Perfect with pasta dishes, meat, game and cheeses. Ideal with traditional “risotto”. Recommended drinking temperature 17-°18°C.



Bottle. “Sophia” 750 ml (in box of 6 btl.); “Bordolese” 375 ml (in box of 24 btl.); “Magnum” 1,5L.

