

I PROGNI VALPOLICELLA RIPASSO CLASSICO SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

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| APPELLATION | Controlled Designation of Origin |
| GRAPES | 70% Corvina and Corvinone, 30% Rondinella and Oseleta. |
| VINEYARDS | I Progni is a single vineyard located in the heart of Valpolicella Classica, more precisely in Fumane. Location well known for a great sun exposure and a change of temperature between night and day. This leads to a wine that can last for a long time with a good minerality, a real expression of our <i>terroir</i> . |
| VINIFICATION | "Ripasso" is ancient technique of wine making in Valpolicella. The manual harvest is at the end of September, followed by 8/10 days of maceration at a temperature of 20- 24°C. In February takes place another fermentation (Ripasso technique) of the Valpolicella Classico on the local sweet dried grapes. |
| AGEING | 18 months in oak barrels. 3 months in the bottle for the final ageing process. If well maintained, the wine can be kept for over 10 years. |
| VINE TRAINING SYSTEM | Pergola and Guyot |
| VINEYARDS AGE | 10 to 20 years |
| SERVING TEMPERATURE | 18 °C |
| WINE PAIRING | Pasta with vegetables, risotto with asparagus, mushrooms or pumpkin, meat or vegetable lasagne. BBQ meats and aged cheeses. |
| ALCOHOL CONTENT | 14 % vol. |
| BOTTLE SIZE | 750 ml |
| TASTING NOTES | The color is red. Intense. Hints on the nose of red fruit, spices and cocoa. In the mouth it is warm and soft, well balanced by a round tannin. |