



MONTECI



VALPOLICELLA CLASSICO SUP. RIPASSO

Denominazione di Origine Controllata



PRODUCT NAME

Valpolicella Classico Superiore Ripasso

APPELLATION

Valpolicella Classico Superiore Ripasso DOC

GRAPE VARIETIES

Corvina, Rondinella, Molinara

PRODUCTION AREA

Valpolicella Classica

VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

AGEING

In oak barrels.

BOTTLING

About 24 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: dark red, with purple reflections.

Aroma: sophisticated aroma, forest fruits, morello cherry. Fine and complex.

Taste: rounded, full-bodied, wellbalanced, persistent.

SERVING TEMPERATURE

18-20 °C

SERVING SUGGESTION

Ideal with medium-aged cheeses, pasta dishes with game or ragout of meat, roasts, stews, grilled or braised meats.

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