



## Valpolicella **RIPASSO**

Denominazione di Origine Controllata

### Classico Superiore

#### GRAPE VARIETIES

Corvina, Corvinone, Rondinella, Oseleta.

#### PRODUCTION AREA

Valpolicella Classica.

#### VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

#### AGEING

24 months in second hand barrique and tonneau and then 24 months in oak barrels 25h.

#### BOTTLING

About 48 months after fermentation.

#### ORGANOLEPTIC QUALITIES

Colour: dark red, with ruby 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.

