



Valpolicella **RIPASSO** *Denominazione di Origine Controllata* *Classico Superiore*



GRAPE VARIETIES

Corvina, Corvinone, Rondinella.

PRODUCTION AREA

Valpolicella Classica.

VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

AGEING

24 months in second hand barrique and tonneau and then 12 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 °C.

SERVING SUGGESTION

Ideal with medium-aged cheeses, charcuterie, roast, grilled meat, game, pasta dishes like "bigoli al ragù".

