



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 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.

