

**RIPASSO
VALPOLICELLA D.O.C. CLASSICO
SUPERIORE**

Vigorous and elegant wine is a combination of fruity flavours and spicy aromas.

Warm and smooth to the palate it perfectly matches with meat and cheese based dishes.



GRAPE VARIETIES	Corvina veronese 70%, Rondinella 20%, Molinara and other native varieties 10%.
VINEYARD	Estates situated in the heart of the Valpolicella Classica area, in the municipalities of San Pietro in Cariano, Fumane and Negrar. Altitude: 120 – 350 meters above sea level.
CULTIVATION SYSTEM	Verona pergola system.
HARVEST	Manual picking of the grapes from from late September to mid – October.
VINIFICATION	Immediate pressing after picking with a crusher-destemmer. Maceration in stainless steel tanks at controlled temperature of 20-24° C for 8 days. Transfer to vitrified cement tanks for completion of alcoholic and malolactic fermentation. Refermentation (second fermentation) of premium Valpolicella Classico over Amarone marc for 9 days at a temperature of 15°/18° C. Transfer to vitrified cement tanks for completion of the second alcoholic and malolactic fermentation. Ageing in 20 hl. oak barrels for 12 months and refinement in the bottle.
ALCOHOL CONTENT	13,5% vol.
ORGANOLEPTIC CHARACTERISTICS	Intense ruby red color with hints of red fruit, spices and cocoa. Warm and smooth to the palate, wellbalanced and with a well-rounded tannin.
DINING COMBINATIONS	Ideal with meat and cheese-based dishes.
SERVING TEMPERATURE	18°C.
SIZE	750 ml. 1500 ml.