



Valpolicella Ripasso Classic Superior DOC

<i>Cultivation area:</i>	Veneto region, north of Verona in the Classic Valpolicella area.
<i>Soil type:</i>	Clay and limestone with a high plasticity, in hill rich of skeleton.
<i>Winemaking:</i>	Hand harvest at the end of September and at the beginning of October. The fermentation takes place in the controlled temperature of 22-24°C, it macerates for about 7-8 days during which at least 4 replacements a day are repeated. In February-March Valpolicella Classic is made fermented for the second time over Amarone Valpolicella Classic marcs for about 2 weeks in the controlled temperature of 22-24°C.
<i>Refinements:</i>	It matures into little French oak barrels for at least 15-18 months, afterwards rests into stainless steel.
<i>Colour:</i>	Ruby red with garnet red shades.
<i>Bouquet:</i>	Aromas of ripe fruits of blackberry and cherry together with spices and cocoa.
<i>Taste:</i>	Structured, harmonious and balanced, with hints of ripe fruit, pleasantly tannic.
<i>Manintenance:</i>	It maintains its characteristics for more than 6-8 years; it should be stored in cool (18-19°C) and low light places.

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Ideal with important dishes of grilled meat, game and roasted meats.



14,00 % Vol



Serve at 16 - 18°C



Corvina and Corvinone
Rondinella
Molinara