



Ripasso Valpolicella Superiore



APELLATION
DOC



AREA
Valpolicella, Veneto.



GRAPES
Corvina
Rondinella
Molinara



ALCOHOL LEVEL
14% vol.



BOTTLE SIZE
750 ml - 1500 ml

VINIFICATION AND AGEING

Ripasso is a traditional technique that promotes a second fermentation through the wine's contact with warm dried grape skins from which Amarone has been pressed. This practice increases slightly the alcoholic content and enriches the wine with a greater concentration of sugar, glycerine, polyphenolic substances and aromas. The wine then matures in 30-hectoliter (660 gallon) Slavonian oak barrels for 1 year and for a further six months in bottle.

COLOUR

Intense and deep ruby-red color.

BOUQUET

Ample and remarkably complex, with vinous tones and well-defined scents of cherries against a tenous background of chocolate.

FLAVOUR

Dry on the palate with a fine and harmonious balance, great strength and sturdy body. The aftertaste is highly persistent and delectably clean.

SERVING TEMPERATURE

Serve at 17° - 18° C. (63° - 64° F.).

FOOD MATCHES

A particularly fine accompaniment for all meat dishes, savory preparations of the rural tradition and cheeses that have been aged for moderate to long periods.