

Valpolicella Ripasso D.O.P. Classico Superiore



Type of soil	Clayey, rich in tuff.
Grape variety	Corvina Veronese 70%, Rondinella 20%, Corvinone 10%
Harvest	October.
Yield per Hectare	70 HL
Vinification	Refermentation on the pomace of the grapes used to produce amarone, ageing in oak barrels for 18 months and another 6 months in bottle.
Colour	Intense ruby red.
Aroma	A lively bouquet with spicy notes and wild berries.
Tasting notes	Full, decisive and enveloping flavour.
Serving suggestion	Grilled or braised red meat, game, mature cheeses.
Serving temperature	18°C
Alcohol by volume	14.5% vol.