

Valpolicella Ripasso D.O.P. Classico Superiore



Type of soil	Clayey, rich in tuff.
Grape variety	Corvina Veronese, Rondinella, Corvinone
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.
Country of origin	Produced and bottled in Italy
Colour	Dark ruby red.
Aroma	A lively bouquet with spicy hint and wild berries.
Tasting notes	Full, decisive and enveloping flavour.
Serving suggestion	Grilled or braised red meat, game, mature cheeses.
Serving temperature	14°C - 18°C
Alcohol by volume	14,5% vol.
Italian environmental labelling	VETRO - GL71* TAPPO FOR51 - CAPSULA C/PVC90* RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE
Nutritional values	Under preparation Contains sulphites