



RIPASSO DELLA VALPOLICELLA DOC

**“RE-PASSED ON
AMARONE MARC”**



PRODUCTION AREA

Vineyards are located in the hilly area on the outskirts of Verona, in the heart of Valpolicella region.

GRAPE VARIETY

Corvina, Rondinella, Corvinone

HARVEST AND VINIFICATION

The hand-picking harvest begins in the early days of October. A soft pressing is followed by 10/12 days of maceration. After the fermentation in steel tanks the wine undergoes to a “Ripasso” process, the wine rests on the pomace of one other iconic wine of the region, the Amarone one. To finish the wine aged in barrique.

COLOR ●

TASTING NOTES

Deep intensive ruby color. On the nose the spices notes intertwine with the raisins and almond ones. The mouthfeel is strong, full bodied and dry with hints of cherry.

ALCOHOL 13,5%

THE ADVICE

It gives its best with red meat dishes such as grilled steaks, braised ... and game.

