



# RIPASSO SUPERIORE VALPOLICELLA DOC

“IN THE HEART OF THE  
VALPOLICELLA”



## PRODUCTION AREA

Vineyards are located in the hilly area 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 oak for at least 12 months.

## COLOR ●

## TASTING NOTES

It has a carmine red color with a nose of red ripe fruits and spices. On the palate it is velvety, rounded, where the tannin is well balanced with the red fruits hints.

ALCOHOL 14%

## THE ADVICE

Excellent paired with intense-flavored dishes such as aged cheeses, cured meats, game.

