



RIPASSO



Type: Red

Classification: DOC

Vine: 80% Corvina Veronese e Corvinone, 20% Rondinella

Production area: Valpolicella

Soil: Calcareous, oceanic

Altimetry: 150-400 m

Plant breeding system: Pergola Veronese, guyot

Climate: Continental, with good temperature changes for an optimal grape ripening

Grape harvest: Manual, end of September-beginning of October

Yield per hectare of grapes: 120 q (of which 40% suitable for Amarone production)

Vinification: The hand-harvested grapes are macerated and fermented in the same month for about 10 days and then left to rest in cement or steel tanks until January/February when the wine, following the ancient technique of Ripasso, is fermented again on the refuses of Amarone, in order to acquire more complexity

Ripening: Barrels of Rovere of Slavonia 50 hl for 12 months

Refining: 6 months in bottles

Colour: Intense ruby red

Scent: Intense, complex, with fruity notes of ripe cherry. Light sweet spiciness and pleasant toasted notes

Flavour: Warm and soft while maintaining a good freshness. Intense and long persistence

Alcoholic degree: 13,5% vol.

Pairing: Ideal for main dishes of meat, medium-mature dishes and traditional dishes of Verona

Service temperature: 16-18 °C