

VALPOLICELLA RIPASSO

DOC



Grape varieties

Corvina, Corvinone, Rondinella

Winemaking

The grapes are hand-picked usually starting from the second week of September. They are moved to the winery, destemmed and pressed. Then the fermentation takes place in stainless steel tanks.

At the end of the fermentation, the wine is run off its skins, which are then softly pressed, and goes into stainless steel tanks, until the moment the wine making process to produce of Amarone is finished. At this point the wine made in October, is poured on Amarone's marc and refermented approximately 15 days. It is then aged for 24 months in tonneaux and cylindrical wood vats.

Tasting notes

Intense red with garnet highlights. On the nose it has clear notes of forest berries, raisins and figs. On the palate it is full bodied, with soft tannins and powerful finishing.

Food pairings

It pairs perfectly succulent first courses such as stuffed pasta. Excellent with roast, boiled and grilled meats. It goes well with cold cuts and medium matured cheeses.

Serving temperature

16° - 18° C

Alcohol

14,00% vol.