



# AZIENDA AGRICOLA BONAZZI

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## VALPOLICELLA CLASSICO SUPERIORE RIPASSO

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On our hills, the privileged soil condition and the right proportion of the vines allow us to obtain this Valpolicella wine, which is known all over the world. With respect to the Valpolicella Classico, the Superiore denomination indicates an ageing period of at least two years. The name Ripasso derives from the technique used to obtain a wine that has a higher alcoholic content, is more colorful and full-bodied and presents a more complex bouquet. The technique consists in letting the Valpolicella Classico re-ferment on the marcs of our Amarone wine. After an appropriate ageing period in wooden barrels and a refinement period of a few months in bottle, the wine is brought to market.

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**Area of production:** from autochthonous vineyards on hilly plots of land located in the heart of the Classic Valpolicella region (north of Verona ).

**Grape varieties:** Rondinella 30%, Corvina 60%, Corvinone 10%.

**Yield:** 120 quintals per hectare.

**Maturation:** 2 years of ageing, two thirds in large Slavonian durmast wood barrels and one third in barriques.

**Organoleptic description:** ruby red to burgundy red color; delicate and intense bouquet that recalls cherries and licorice. Full, soft and harmonic taste with a slight hint of wood. A wine of body and structure.

**Serving temperature:** 16° - 18° C

**Serving suggestions:** so warm and rich, this wine goes great with intermediate dishes, roasts and strong, matured cheese varieties.

**Longevity:** from 3 to 6 years

**Alcohol content:** 13 % vol.

**Vinification process:** after a careful selection process, the most suitable grapes are pressed during the harvest and undergo the vinification process. In April, the wine thus obtained is combined with the drained marcs of the Amarone and the Recioto wines for a brief controlled re-fermentation of two or three weeks.