



VALPOLICELLA RIPASSO CLASSICO SUPERIORE

This elegant and complex Valpolicella continues the family tradition of the Ripasso method, used since the 1850s. The style is a consistent expression of the indigenous Corvina, Rondinella and Corvinone grapes and terroir of the area. The Ripasso method is delicately achieved conducting a secondary extended maceration and fermentation over the Amarone grape skins, giving the wine higher complexity, bolder and softer body, and intense color. It is then aged for 2 years in big oak barrels.

With notes reminiscent of the Amarone, the wine is a vivid ruby red color. At the nose, intense hints of cherry, blueberry, licorice and lingering accents of cinnamon and pepper. At the palate, soft and warm structured velvet tannins and a very balanced acidity. Long finish with fruity sensations.

APPELLATION

Valpolicella Ripasso Classico Superiore
Denominazione di Origine Controllata

VARIETAL COMPOSITION

Corvina 75% | Corvinone 15% | Rondinella 10%

SOIL COMPOSITION

Negrar di Valpolicella Valley. Colluvial soil, made up of mostly limestone with substracts of clay. Upper vineyards are terraced with a south-east exposure. Altitude: 120-220 m.

HARVEST PERIOD

End of September

VINE TRAINING

Guyot – 5600 vines/ha

ALCOHOL
CONTENT
15%

SERVING
TEMPERATURE
15°-18°C

PAIRINGS

*Starters with game, and intense-flavored meat sauce.
Savory quiches, spinach, chard. Red meat.*

