



Valpolicella Ripasso DOC *Classico Superiore* 2014

GRAPE VARIETIES

Corvina, Corvinone, Rondinella

WINEMAKING

Fresh grapes are pressed in a de-stemming winepress followed by a 7-day fermentation in steel containers with automatically controlled temperature and indigenous yeasts. In February, that year's wine is fermented a second time with the marcs (leftover skins) of the dried Amarone and Recioto grapes for 5-7 days.

AGEING

The wine is aged in oak barrels and for a short time in cherry wood barrels for 1-3 months. Then it is aged in bottles for a further 3-6 months.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Vibrant, ruby and red color. Complex aroma of red fruits, such as raspberry, cherry and morello cherry evolves into a spicier bouquet of vanilla and cloves.

A crisp tannin flavour coats the palate in a gentle warmth, leaving a pleasant dry after-taste.

GASTRONOMY

Ideal with rich first courses, red meats and slightly mature cheeses.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

