

VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Superiore



Serving temperature:

16° - 18° C

Alcohol:

14,00% vol.

Formats:

Bottle 0,75 lt

GRAPE VARIETIES

Corvina, Corvinone, Rondinella

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 aftertaste.

WINE MAKING

The harvest usually begins in the second week of September.

The grapes are selected and hand-picked. The grapes are moved to the winery, destemmed and pressed. The maceration takes place under controlled temperature.

Then the fermentation in stainless steel tanks follows and lasts approximately 15 days.

Temperature, during this phase, raises to 20°-24° C.

At the end of the fermentation, the wine is run off its skins gently pressed, and goes into stainless steel tanks, waiting until the moment the wine making process of Amarone is finished.

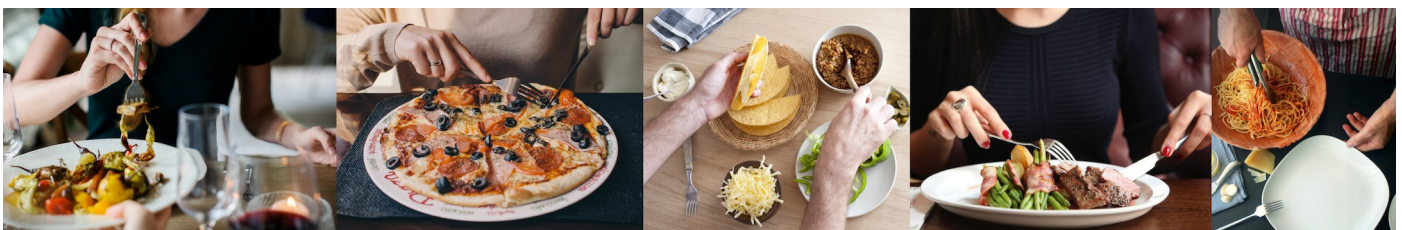
Then the wine made in October, is poured on Amarone's marc and refermented.

This second fermentation lasts approximately 15 days.

The wine is then aged for 24 months in tonneaux and wooden cylindroconical vats.

FOOD PAIRINGS

It pairs perfectly with roast and boiled meats. Excellent with cold cuts and medium matured cheeses.



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