

Valpolicella DOC Superiore "Ripasso"



Grape varieties %

70 % Corvina
20% Rondinella
5% Molinara
5% Croatina

Alcohol content: 13,5%

Wine making: The wine is fermenting a second time on the marc of the dried grapes used to produce Amarone. This enhances its body, colour and alcohol content and makes it more suitable for the long ageing in barrels. .

Ageing: 16 month in big Slavonian oak barrels

Stabilisation in the bottle: 6 month

Tasting notes:

Colour: Dark ruby red

Nose: Intense and characteristic, recalling ripe fruit and spices

Taste: full-bodied, generous, warm and persistent