



CORTE de' SIGNORI
VINI DI VERONA

RIPASSO

VALPOLICELLA SUPERIORE DOC



ORGANOLEPTIC DESCRIPTION

Colour: strong ruby red.

Bouquet: intense, with hints of ripe fruit and spices.

Taste: full-bodied, generous and long-lasting.

VINIFICATION

1st Fermentation: in October.

2nd Fermentation: in winter, on the skin of Amarone grapes.

Aging: 16 months in Slavonian oak barrels.

Bottle aging: 4 months.

GRAPE VARIETIES



Corvina, Rondinella, Molinara, Croatina

PRODUCT ANALYSIS

Alcohol content: 13,50% vol

Total acidity: 5,70 gr/lt

Net dry extract: 27,00 gr/lt

ROSSO  20° C  13,5%  16 MESI 
RED 68° F VOL 16 MONTHS