



GIUSTI WINE



VALPOLICELLA RIPASSO 2020 CLASSICO SUPERIORE DOC

Grape variety: Corvina, Corvinone and Rondinella

Area: hilly Valpolicella Classica at an altitude of 150-200 m.a.s.l.

Soil: calcareous and volcanic soil

Training system: pergola veronese

Density: about 4,000 vines per hectare

Vinification: The grapes are vinified in the traditional way in the first decade of October in steel tanks. In the month of February such wine is refermented on the marc of Amarone grapes according to the ancient technique of "Ripasso".

Aging: in oak barrels for a period of about 12 months and a minimum of 6 months of bottle aging before release.

Actual alcohol: % vol. 14.00 ± 0.50

Sugars: g/l 5.00 ± 2.0

Total acidity: g/l 5.60 ± 0.50

Sensory Profile

The color is deep ruby red tending to garnet with aging. The aroma is intense with spicy notes and red fruits. In the mouth it is velvety and full-bodied with soft and elegant tannins.

Pairings: Excellent paired with first courses, roasts and red meats. It is recommended to uncork at least 0.5 hour before serving.

Serving temperature: 17 - 19°C

Awards

JAMESUCKLING.COM

92 points- James Suckling



91 points

Best Italian Wines - Luca Maroni

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