



## Valpolicella Ripasso Superiore DOC

**Production area:** Hilly area of Valpolicella

**Ground:** Limestone and volcanic soil.

**Vineyards:**

The varieties are Corvina Veronese and Corvinone to 70%, and 30% Rondinella. The training system used is the Veronese Pergola. The number of plants per hectare is about 4000 plants.

**Technology adopted:** The grapes are vinified in a traditional way in the first week of October in stainless steel tanks. In February the wine is fermented on the skins of the Amarone grapes according to the ancient technique of "Ripasso". Following subsequent aging in oak barrels for a period of about 12 months and aged in bottle for at least 6 months before being marketed.

**Chemical characteristics:**

Actual alcohol: % vol.  $13.5 \pm 0.50$

Sugars: g / l  $5.00 \pm 2.0$

Total acidity g / l  $5.60 \pm 0.50$

**Organoleptic characteristics:**

Color: ruby red, tending to garnet with aging.

Bouquet: intense with hints of spice and red fruit.

Taste: velvety with soft and elegant tannins

**Information about the nutritional value:**

1 g of alcohol: 8 Kcal.

1 l of dry wine to 10 °: 600Kcal.

1 g of sugar: 4 Kcal.

**Serving suggestions:** Excellent in combination with braised meat in red wine, pappardelle with ragout and matured cheese. It is advisable to open at least half and hour before use

**Temp. Service:** 18-20 ° C.

**Storage:** in a cool place, away from light and heat sources.

**Type of packaging and marketing methods:** Capacity of 750 ml glass bottles stoppered with cork stopper in cardboard cases of 6 bottles.