

# Valpolicella Ripasso



## Designation

Valpolicella Ripasso

## Grape varieties

85% Corvina Veronese, 10% Merlot, 5% Rondinella

## Production area

Valpantena

## Soil

Marl-limestone, clay and basalt

## Training system

Guyot and Pergola

## Average age of vines

15 - 20 years

## Winemaking

This wine is made with second fermentation, locally known as “ripasso”. In January/February, the fresh, young vintage Valpolicella wine referments on the still slightly-sweet Amarone skins.

## Ageing

In 30-, -54 and -75-hectolitre barrels and 100-hectolitre concrete vats

## Bottle maturation




3 months

## Alcohol content

13.5%

With an intense ruby-red colour, it offers up fruity notes of cherry and undergrowth on the nose, enriched with spicy and chocolatey overtones. The mouth features engaging tannins, with a meaty and sapid palate.

## Formats

-  0,375 l
-  0,75 l
-  1,5 l