



Valpolicella Ripasso Classico Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA

2018

Tasting notes

Its colour is ruby-red, the bouquet is very fruity with particular cherry scents. The tannins is soft, captivating and fully evolved.

Excellent with cold cuts, fresh and aged cheeses. Perfect with red meat and game.

Technical notes

Production Area: Valpolicella Classica

Grape Variety: 70% corvina - corvinone, 30% rondinella

Terroir: Red and dark- brown lands with a certain calcareous-siliceous concentration. Typical of Valpolicella area is the presence of stones in the soil. The climate is favoured by Lessini hills that protect the vineyards from cold fronts coming from the north and by Garda Lake from the west, ideal for mitigating the temperature especially during winter months.

Maturation and aging: 12 months in French oak barrels (225 lt) and 6 months in tanks.

Alcohol: 14 %

Decanter: 1 hour before serving

Service Temperature: 16 - 18 degrees

Storage: 15 years

Packing: Carton for 12 bottles