Antica Vigna Ripasso Valpolicella

Tenute Salvaterra

Italy - Veneto - Valpolicello Ripasso DOC

Ripasso Superiore DOC is an elegant and refined wine, pours a beautiful intense ruby in which fresh shades prevail. Spicy but with cherry hints and wild berries notes, it features great personality and complexity. In the palate it is rich, very fruity, elegant and still young but already
very well-orchestrated, with the typical notes of wild berries that blend well with the complexity of the wine.



Specifications

Appellation	Valpolicello Ripasso DOC
Wine Type	Red
Varietals	70% Corvina, 20% Rondinella and 10% Corvinone
Age of Vines	up to 48 years old
Agricultural Practices	Sustainable
Soil type	Limestone
Vinification	Manual harvest in early October, natural drying in fruit cellar for 3/4 months which results in a 30% weight reduction. Soft crushing of destemmed grapes in January and February. About 30 days fermentation at controlled temperatures. 80% aged 6 months in American and French barries (2/3), half is then aged a second and third time in large barrels; remaining 20% aged in steel.
Pairings	Pairs well with grilled and roasted meats, as well as cheese.

Codes, Weights and Measures

UPC	7 84585 02405 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02405 3
Case Weight	37
Cases/Pallet	55
Layers/Pallet	11
ABV	14%
SRP	$ 26.99 USD 750mL Bottle