

Antica Vigna Ripasso della Valpolicella DOC Superiore

Tenute Salvaterra

Italy - Veneto - Valpolicella 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.

RS: 9g/L

Dry extract: 36 g/L

Specifications

Appellation	Valpolicello Ripasso DOC
Wine Type	Red
Varietals	65% Corvina, 20% Rondinella, 10% Corvinone and 5% of local varieties
Age of Vines	Between 15 and 50 years old
Soil type	Limestone
Vinification	Harvest: mid-September with manual harvesting of the grapes Drying: the grapes are not dried but vinified fresh Vinification: soft crushing of destemmed grapes to obtain Valpolicella Fermentation: at a controlled temperature of 18/20° and second fermentation on the skins of Amarone at 18/20° Fermentation time: about 7/10 days the first and 15 days the second Ageing: /> · 80% in wood for 6 months of which: 2/3 in American and French barriques, half of which are used for the second and third time 1/3 in large barrels · 20% in steel
Pairings	Antica Vigna Ripasso della Valpolicella DOC Superiore



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
SRP	\$ 28.50 USD 750mL Bottle