

Ripa Della Volta Amarone della Valpolicella

Azienda Agricola Ottella

Italy - Veneto - Amarone della Valpolicella DOCG

The vineyards are located at an elevation of 300-600 metres above sea level, with a south-southwesterly exposure. Training system: Guyot.

It features an intense red color with garnet highlights. The nose offers up a rich variety of aromas with fruity notes of cherries, morello cherries and plums, spices and hints of chocolate. It is round and caressing with soft, mellow tannins balanced by excellent acidity that enhances its drinkability and ageing potential.

It is a wine with a marked personality, great finesse, elegance, and extraordinary longevity.

Specifications	
Appellation	Amarone della Valpolicella DOCG
Wine Type	Red
Varietals	70% Corvina, 20% Corvinone, 5% Oseleta and 5% Spigamonte
Age of Vines	Average 10 years
Agricultural Practices	Sustainable
Soil type	medium-textured limestone with good amounts of stones and rock
Vinification	Aged for 3 years in 2500 liters Slavonian oak foudre and French oak 225-liter barriques. Wine was slightly filtered before bottling.
Pairings	It pairs well with main dishes such as game and roasts, but also cured meats and mature cheese.



Codes, Weights and Measures	
UPC	7 84585 02891 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02891 4
Case Weight	20
Cases/Pallet	56
Layers/Pallet	14
ABV	16%
SRP	\$ 69.99 USD 750mL Bottle