



SANCASSIANO
[AZIENDAGRICOLA]



VALPOLICELLA RIPASSO DOC SUPERIORE

Ripasso is made by macerating Valpolicella Superiore for about twenty days on the pomace of the noblest Amarone of the same vintage, followed by resting and aging in barriques for about twenty-four months. Thanks to this process, Ripasso is fresh and fruity.

TASTING NOTES

Ruby red in color with garnet-colored outer hues. Hints of red roses on the nose and lots of red fruit that we find on the palate with hints of black cherry and plum preserves. Spicy hints of pepper and leather.

Production Area: Veneto, Verona, Mezzane

Altitude: 400 m above sea level.

Varieties: Corvina, Corvinone, Rondinella

Training system: pergola, 3300 plants per hectare

Aging: steel and barrel

Alcohol: 14.5 percent

PAIRING

Egg pasta with meat sauce including game, baked pasta

Legume soups

Grilled meats, roasts