



Valpolicella Ripasso Superiore D.O.C.



FEATURES

Denomination: Valpolicella Ripasso Superiore DOC

Varietal: Corvina, Corvinone, Rondinella, Molinara

Production zone: Veneto, Verona, Mezzane

Vinification: is produced by Valpolicella wine with a double fermentation on the skins of Amarone.

Maturation: stainless steel vats for 12 months, barrique for up to 24 months.

Tasting notes: deep ruby red in colour, the fragrance is intense with a round red rose and red fruits bouquet. At the palate hints of black cherry and plum jam with balanced notes of black pepper and leather.

Productions: 30.000 bott/750 mL

Closure: Natural Cork

Serving temperature: 16 -18°C

Alcohol: 14,50%

Sugar: 4.8 g/l

Acidity: 5.4 g/l

Extract: 34.20 g/l

Trellis system: pergola, 3.300 vines per ha