



VALPOLICELLA RIPASSO CLASSICO SUPERIORE



PRODUCTION AREA Valpolicella Classica

HECTARES OF VINEYARD 3 ha

YIELD PER HECTARE 50 hl

GRAPE VARIETY 80% corvina - corvinone, 20% rondinella

TERROIR Red and dark-brown lands with a certain calcareous and clay concentration. Typical of Valpolicella area is the presence of stones in the soil. The climate is favoured by Lessini hills that protect the vineyards from cold fronts coming from the north and by Garda Lake from the west, ideal for mitigating the temperature especially during winter months

PRODUCTION PER VINEYARD 120 q.li\ha (Valpolicella Classico Superiore)

WINEMAKING Red

HARVEST AND PRODUCTION 36 months in french oak barrels (225 lt) e 12 months in inox tanks

GLASS Glass for elegant and mature red wines

BOTTLE Borgognotta

CORK Cork of Extrissima quality 26x44

SUGAR CONTENT 7 gr\lt

DRY EXTRACT 28 gr\lt

ALCOHOL 14,5%

TOTAL ACIDITY 5,50 gr\lt

VINEYARD EXPOSURE South-west

VISUAL AND ORGANOLEPTIC ANALYSIS Its colour is ruby-red with grainy shades, the bouquet is intense and significant with a cloves touch. The tannin is soft, captivating and fully evolved

FOOD PAIRING Excellent with cold cut, fresh and mature cheeses. Perfect with red meat and game

DECANTER Open 1 hour before to serve it

STORAGE 15 years

SERVICE TEMP. 16-18 degrees

RECOMMENDED SERVICE TEMP. 14-16 degrees

PACKAGING Carton for 6 bottles