



## Valpolicella Ripasso

### DOC Classico Superiore

The Valpolicella Ripasso wine is the result of a traditional technique that consists in pouring the fresh Valpolicella wine over the still warm and sugary pomace of the Amarone, increasing its structure, body and flavour.

In the glass, the changing transparencies of the ruby red color merge into a bouquet that recalls blackberries, ripe cherries and dark spices together with minty notes. The ageing in wood enhances its elegance and balance. The fresh and long finish is pleasantly fruity with a hint of dark chocolate.

**Grape varieties:** Corvina, Corvinone and Rondinella.

**Production area:** high hills in the Valpolicella Classico production area, between 300 and 500 m. a.s.l.


**Soil composition:** calcareous deposits on volcanic rocks.

**Growing systems:** traditional “pergola veronese” on stone wall terraces, called “marogne” in local dialect.

**Vinification:** the fresh Valpolicella wine, is poured over the Amarone pomace that, being still full of un-fermented sugars and aromatic compounds, start a second fermentation. Then punching down the cap and some “délestage” are done until the complete depletion of the sugar content, making the wine rich in structure and sweet tannins. The ageing occurs in oak barrels.

**Food pairings:** it is an elegant companion for tasty first courses such as pasta with “bolognese” sauce, red meat and aged cheese.

**Service temperature:** 14-16 °C.

**Suggested glass:** 

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