



VALPOLICELLA RIPASSO SUPERIORE DOC



Denomination: Valpolicella Ripasso Superiore DOC

Type of wine: dry red wine

Production Area: Marcellise, San Martino Buon Albergo

Type of soil: calcareous

High altitude vineyards : 120-200 meters

Grapes: corvina - corvinone 70%, rondinella 15%, croatina - merlot - oseleta 15%

Age of vineyards: 20-25 years

Cultivation system: guyot

Plant density: 4500 grapevines/ha

Yield: 70 q.l./ha

Harvest: in October, harvesting exclusively by hand in plateaux, grapes rest in dry room under controlled temperature and humidity conditions, until mid-December.

Winemaking / Fermentation: at controlled temperature for 4 days, where young Valpolicella is passed again on Amarone marc.

Refinement: in french oak tonneaux for approximately 18 months

Production: 12000 bottles

Organoleptic characteristics:

- Ruby red color
- Enchanting perfume with hints of mature fruit, cherry
- Soft, and enchanting flavor

Analytical data:

- Alcohol 14,5%
- Total acidity 5,5 g/l
- Residual sugar 2,7 g/l
- Net dry extract 30,6 g/l

Serving temperature: 18-20°C

Opening time: 30 min

Pairing Suggestions: with first meat courses, grilled meats, game and medium riped cheeses