

M O R A N D I N A

valpolicella
ripasso doc



PRODUCTION AREA Mezzane and Tregnago. Organic vineyards

AGE OF VINEYARD planted in 2001

EXPOSURE Southeast

ALTITUDE 450m

SOIL TYPE Glacial

GRAPE VARIETY Corvina, Corvinone, Rondinella, Oseleta

PRUNING SYSTEM Guyot

YIELD PER HECTARE 50 hl/Ha

HARVEST PERIOD Mid October

WINEMAKING TECHNIQUES rifermentation of Valpolicella wine through Amarone dried grape skins. Maceration for 5 days. 12 months aging in tonneaux of Allier.

EXPRESSION

Ruby red color with tints of purple. On the nose, aromas of fresh black cherries, spices are particularly prominent. Flavoursome with good acidity, the palate is filled with the taste of cherries and plum jam as black pepper and rhubarb.

FOOD PAIRINGS

Ideal paired with red meat and meat based pasta sauce or with risotto all'isolana with Veronese sau-sage and black pepper. It can be enjoyed with deli meats that have undergone a long maturation pe-riod as well as with Pata Negra and Serrano ham.