

VALPOLICELLA RIPASSO

CLASSICO SUPERIORE DOC



Blended grapes:

Corvina 50%
Corvinone 25%
Rondinella 20%
Molinara 5%

Yield:

90 q.li/ha

Soil:

Sand 60,2%
Silt 19,9%
Clay 19,9%

Training system:

Guyot/pergola

Vineyards:

Southwest exposure

Harvest:

By hand, mid'/end of
september

Vinification:

10 days of maceration on
the skins and repressing
20 days on the amarone/
recioto skins

Aging:

18 months of aging in oak
barrels of 7,5 hl