

## Valpolicella Superiore RIPASSO 'Villa Trabucchi' – 2016



**GRAPES:** Corvina Veronese, Corvinone, Rondinella, Oseleta, Forselina.

**VINEYARD LOCATION:** Fondo Monte Tenda, Castello. The average altitude is 200 metres above sea level.

**TRAINING SISTEM:** Veronese pergola.

**HARVEST:** from the second week of September with selection of the best grapes.

**AGEING:** 24 month in French oak barriques.

**PARTIAL DRYING:** the grapes undergo a brief period of partial drying for 20 – 25 days, with an average weight loss of 25% in a humidity-controlled drying facility.

**TASTING NOTES:** Valpolicella Ripasso is a deep ruby red wine. The nose is intense, clean and elegant, with hints of cherry liqueur and chocolate. On the palate, it is immediately sumptuous, robust, and full-bodied but rounded and soft and bursting with fruit -reminiscent of the cherry and chocolate found on the nose – and highly satisfying tannins. In the mouth, scents of tobacco, licorice and vanilla.



VILLA TRABUCCHI

VALPOLICELLA  
RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE 2016



VILLA TRABUCCHI

VALPOLICELLA  
RIPASSO BIOLOGICO

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE 2016



14,5% vol  
750ml e  
L13B-19

CONTIENE SOLFITI - ENTHÄLT SULFITE - CONTAINS SULPHITES - CONTIENT SULFITES  
INDEHÖLDER SULFITEN - BEVÄI SULFITEREN - INNEHÄLLER SULFIT - CONTIENE SULFITOS

PRODOTTO IN ITALIA

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