



## VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC "COSTAMARAN" "I CASTEI"



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**Grape varieties:**

Corvina Veronese and Corvinone 70%, Rondinella 25%, Molinara 5%.

**Production area:**

Valpolicella Classica, vineyard Costamaran, Marano di Valpolicella valley, clay and limestone soil.

**Production process:**

Crushing and destemming at temperatures between 24° C – 28° C. Long maceration, malolactic fermentation and decanting of cleaning. Refermentation (RIPASSO) on Amarone lees, from which it takes color and body. Aging in large Slavonian oak barrels for about 18 months.

**Alcohol:**

14% Vol

**Color:**

Ruby red color lightly garnet

**Bouquet:**

Intense and complex of Morello cherry preserved in alcohol, spices and stewed prunes.

**Flavor:**

Complex, slightly tannic with lots of fruit on the palate.

**Suggested dishes:**

It's perfect with all red meat and cheeses.

**Service temperature:**

18° C

**Bottle:**

750 ml