



## Valpolicella Ripasso Superiore Denominazione di Origine Controllata

**Designation:** Valpolicella Ripasso Superiore DOC

**Vine varieties:** Corvina, Corvinone, Rondinella and other varieties

### THE TERRITORY:

**Geographical location:** Valpolicella

**Vineyard training system:** guyot

**Vineyard management:** sustainable agriculture and great attention to natural cycles

### VINIFICATION:

**Harvest:** mid-October

**Vinification:** soft crushing of destemmed grapes to obtain Valpolicella

**Fermentation:** at a controlled temperature

**Fermentation time:** 30 days

### AGEING:

- In the wood
- In steel

### ANALYTICAL DATA:

- Alcohol content 14.5°
- Residual Sugar 4 gr/lit
- Dry extract 34 gr/lit

### TASTING NOTES:

Ripasso is a dry and cheeky wine, with a beautiful intense and deep Ruby red color. A red with good structure and excellent longevity that opens to the nose with delicate hints of spices, ripe red fruit and a slight floral appearance of violet. On the palate it is complex and deep, harmonious despite it's youth, with the typical notes of cherry and black currant that blend well with the complexity of the wine.

