

CAMPO BASTIGLIA



DENOMINATION: Valpolicella Ripasso Superiore DOC

GRAPE VARIETY: 45% Corvina, 40% Corvinone, 15% Rondinella

AREA OF PRODUCTION: selection of the best grapes from Ca' Rugate's own vineyards in the hills around Montecchia di Crosara.

SOIL: Gravel and limestone

HARVEST: Last two weeks of September

WINE MAKING PROCESS: Ripasso is the traditional method where the pomace from the dried Amarone grapes are left to referment in a Valpolicella wine from the same vintage. The wine is aged in 50% tonneaux and 50% stainless steel for about 8 months.

YIELD: 90 q.li/Ha

PRODUCTION: 70.000 bottles

ORGANOLEPTIC ASPECTS: Intense garnet red in colour. Concentrated aromas of red fruit cherries with a hint of spice and flowers. Full bodied palate with soft tannins which make it velvety

FOOD PAIRING: pasta dishes with meat sauce, grilled or roasted red meat, game and medium aged cheeses.

Alcohol: 14.5%

Suggested initial serving temperature: 16°C

BOTTLE SIZES:

750 ml - 1500 ml


CA' RUGATE
— VITICOLTORI —
IN SOAVE E VALPOLICELLA