



Michele & FIGLI
CASTELLANI
Produzione Vini Classici

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC “SAN MICHELE” CA’ DEL PIPA



Grape varieties:

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

Production area:

Valpolicella Classica, vineyard Cà del Pipa, 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:

Complex and intense of blackberries, fruit juice, with some notes of leather, cedar and spices.

Flavor:

Slightly tannic with spicy long finish and persistent.

Suggested dishes:

It's perfect with all red meat and cheeses.

Service temperature:

18° C

Bottle:

750 ml