

VALPOLICELLA DOC VALPANTENA RIPASSO “RITOCCHO”

GRAPE VARIETIES

Corvina Veronese, Rondinella, Molinara

VINIFICATION

Crushing-destemming of the grapes.

Fermentation temperature between 22° and 28°C

Maceration time: 10 days

Second fermentation on the Amarone marc

Refinement in oak casks.

ANALYTIC DATA

Total acidity: 5.80 g/l

Alcohol content: 13.50 % vol.

ORGANOLEPTIC CHARACTERISTICS

Properly intense ruby red color, fine bouquet of ripe fruit, harmonious and elegant, proper body

DINING COMBINATIONS

A roast wine that is also a fine companion to game of all kinds. Excellent also with fermented and ripe cheeses.

Serving temperature 18° C