

VALPOLICELLA SUPERIORE RIPASSO DOC “TORRE DEL FALASCO”

GRAPE VARIETIES

Corvina Veronese, Corvinone, Rondinella

VINIFICATION

Crushing-destemming of the grapes.

Fermentation temperature between 22° and 28° C

Maceration time: 10 days

Second fermentation on Amarone marc

Refinement in oak casks.

ANALYTIC DATA

Total acidity: 5.80 g/l

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Carminic red color, strong bouquet of blossoms with hints of wild berries and jam; rich and smooth to the palate

DINING COMBINATIONS

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

Serving temperature 18° C