

Classic Sup. DOC Valpolicella RIPASSO

Vineyard: “The Traversagna” (Ripasso)

- Colour:** Full and intense ruby-red.
- Scent:** Has an elegant scent of ripe red fruit, with evident fragrances of cherry and marasca.
- Taste:** Persistent, warm and harmonic, with a velvety structure, it reminds us of red fruits and spiced scents.
- Land:** A basically calcareous and clay soil, which bears well the consequences of drought.
- Species of Grapes vines:** 70 % Corvina and Corvinone Veronese
25 % Rondinella
5 % Croatina and Oseleta
- Viticulture : system** “Pergola of Verona” 3500 plants/ha
Age of the vineyards: 35 years old

Grape harvest and

- Wine-making:** This wine is obtained from light strain of grapes, which are cultivated in the vineyard “La Traversagna” that is in the heart of Valpolicella. Classico zone It is the result of a detailed selection of the grapes and of a careful refermentation over the skins of Amarone.
- Refinement:** In large barrels of 500 L for about 15 months. The wine rests in the bottle for 6 months before the commercialization for a further refinement.
- Analytical Parameters:** Alcoholic level: 14%
Total acidity: 5.60 g/l spicy
- Gastronomy:** It goes well with tasty first courses and all types of meat courses. It is optimal with mature but not spicy cheeses.
We advise you to open the bottle one hour before the consumption.
Service temperature: 18°-20°C.