



Valpolicella Ripasso

DOC / Denominazione Origine Controllata
Organic wine



Grape varieties

Corvina 70%, Corvinone 20%, Rondinella, Oseleta, Turchetta.

Production area

The municipality of Romagnano in Valpolicella Valpantena. The vineyards are located at an elevation of 300-600 metres above sea level, with a south-southwesterly exposure. The soil is medium-textured limestone with good amounts of stones and rock.

Training system

Guyot.

Winemaking

The wine is fermented partly in steel at a controlled temperature and partly in wood followed by "*ripasso*" (where the wine spends a period of about 10 days on Amarone lees). It ages in 25 hl Slavonian oak barrels and French wood barriques for about 2 years.

Tasting notes

An intense, deep ruby-red colour. Elegant on the nose with notes of ripe red fruit enriched with a touch of spice. Well-balanced and velvety with soft, mellow tannins that enhance its drinkability.

Food pairing

Perfect with grilled red meat, roasts and poultry such as guinea fowl, elaborate pasta and rice dishes, strong-flavoured cheeses.