



Valpolicella Ripasso Superiore

DOC



GRAPE VARIETY

40% Corvina 40% Corvinone
20% Rondinella



PRODUCTION AREA

Monte Castello d'Illassi vineyards in the village of Illassi, province of Verona. Altitude 250 m a.s.l., North-East and South aspect. Pergola Veronese and Guyot training system. Limestone soil with skeletal material and tufa. Yield approx. 90 q/ha.



HARVEST

Finest bunches harvested by hand during the month of October, at the peak of their phenolic ripeness.



VINIFICATION

The grapes are stripped and crushed, then macerated for 10-15 days, followed by a "ripasso" on unpressed Amarone skins, using the traditional technique; fermentation at a controlled temperature of 22-24°C for 10-12 days. Aged in oak barrels for 12-15 months and then in steel vats.



COLOUR

Intense ruby-red.



AROMA

Intense, stylish cherry and black cherry notes.



FLAVOUR

Soft, full-flavoured and enfolding on the palate.



PAIRINGS

Excellent with red meats, roasts and fermented cheeses.



SERVING TEMPERATURE

16°C – 18°C.



ALCOHOL CONTENT

14 % Vol.