



VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

A medium-bodied red wine whose aromas are, in a more fruity and immediate style, reminiscent of those of an Amarone. This wine is, in fact, obtained by using the traditional local practice of refermentation on the lees of the Amarone (ripasso).

TYOLOGY: Red DOC

GRAPE VARIETIES: Corvina Veronese: 75%, Rondinella: 25%

VINEYARD PRACTICES: The grapes for this wine are harvested immediately after the selection of the bunches destined to become Amarone. Vinification takes place in October, and refermentation on the lees of the Amarone the following March.

DATE OF THE HARVEST: Second/third week of October

MATURATION: 24 months in big barrels

GRADES OF ALCOOL: 14%

TOTAL ACIDITY: 5,48 g/l

NET DRY EXTRACT: 31,0 g/l

