

Valpolicella Ripasso Valpantena



Grape varieties

70% corvina veronese, 20% corvinone, 10% rondinella

Production area

Valpolicella Valpantena

Soil

Marl-limestone, clay and basalt

Training system

Guyot and Pergola

Density of planting

4000 - 5000 vines per hectare

Yield

100 quintals per hectare

Average age of vines

15 - 20 years

Winemaking

This wine is made with second fermentation, locally known as “ripasso”. In January/February, the fresh, young vintage Valpolicella wine referments on the still slightly-sweet Amarone skins.

Ageing

In 30-, -54 and -75-hectolitre barrels and 100-hectolitre concrete vats

Bottle maturation

3 months

Analytical data

Alcohol content 13,6 % - Total acidity 5,3 g/l - pH 3,45

With an intense ruby-red colour, it offers up fruity notes of cherry and undergrowth on the nose, enriched with spicy and chocolatey overtones. The mouth features engaging tannins, with a meaty and sapid palate.

Food match suggestions

Ideal with flavoursome pasta and rice dishes, such as porcini mushroom risotto, pasta with ragù sauce, grilled meat and roasts. Also excellent with medium-mature cheese.

Formats

 0,375 l

 0,75 l

 1,5 l