



Valpolicella Classico Superiore Ripasso DOC

Grapes Variety

80% Corvina Veronese, 15% Corvinone, 5% Rondinella from the Badin Estate.

Viticultural details

Guyot training systems with plant density of 5,000 vines/ha. The distance between the ranks is 2,30 meters, while in the row between the vines is 1,0 meter, with south-east exposition. The production varies depending on the season from 10 to 12 branches per vine. The soil is sandy-clayey, resistant to drought. At 300 meters above sea level. Age of the vines 22 years.

Vinification and maturation

Classic red vinification with maceration of the grapes for 15 days at a controlled temperature. Next "Ripasso" on the pomace of Amarone for about 20 days. After fermentations, aging for about 6 months in large oak Slavonian barrel (30/60 HI). Settlement in steel tank before bottling and refining in bottles for about 6 months.

Alcohol

around 13,50 % vol.

Features

Colour: intense and dark purple.

Nose: fruity with notes of cherry and plum, enveloping scent of spices.

Flavour: elegant, well balanced and persistent. The notes of fruit are perfectly combined with spicy wood.

Pairings

Recommended with roasted meat, grilled meat and mature cheeses.

Serve at

18°-20°C (64-68°F).