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AZIENDA AGRICOLA

Valpolicella

Ripasso DENOMINAZIONE DI ORIGINE CONTROLLATA

CLASSICO SUPERIORE



Valpolicella Ripasso

DENOMINAZIONE DI ORIGINE CONTROLLATA

| BOTTLE GL 72 | CAPSULE C/PVC 90 | CAP FOR 51 | SEPARATE COLLECTION CHECK |
|---------------------|-------------------------|------------|--|
| Glass | Plastic / PVC | Cork | The collection system in your municipality |

AREA OF PRODUCTION

Characteristic vineyard located on the hills of Valpolicella, facing south-east.

VINEYARDS

Corvina 40%, Rondinella 30% and Corvinone 30%.

VINIFICATION

In red with long maceration on the skins with soft crushing.

AGING

In containers of fine French oak for 12-18 months.

COLOUR

Ruby red tending to impenetrable

TASTE

Rich and persistent palate with notes of ripe red fruit ripe red fruit, chocolate and cherry.

ALCOHOL CONTENT

14% Vol.

BOTTLE

75 cl.

PAIRINGS

Ideal with mature cheeses and cured meats; intensely flavoured main courses such as grilled meat, boiled meat and stews.

SERVING TEMPERATURE

16°/18° C