



VALPOLICELLA RIPASSO SUPERIORE CLASSICO DOC RIPENSIA

- Production area:** Municipality of Negrar, San Vito 45°30'48.36" N, 10°55'46.49" E
- Soil composition:** Clay and calcareous stones
- Vineyards altitude:** 150 m above sea level
- Grapes:** Corvina 60%, Corvinone 20%, Rondinella 20%
- Age of vines:** 15 – 40 years
- Training:** Pergola veronese
90 q.li ha
- Harvest:** End of September, beginning of October. The grapes are picked and sorted by hand
- Vinification:** The first fermentation lasts for about 20 days in concrete tanks at conditioned temperature; the second fermentation begins as the base wine is mixed with the Recioto skins and lasts for 12 days (Ripasso technique).
- Ageing:** In Oak barrels for two years.
In the bottle for 6 months before sale.
- Production:** 3500 annue
- Tasting notes:** Colour: ruby red with good transparency
Nose: ripe cherry and dried violets fused with nutmeg and cloves.
Mouth: soft and round wine with a good freshness. Flavours that remind to black pepper in the aftertaste.
- Serving suggestion:** Lasagna, main courses with meat
- Serving temperature:** 18°C
- Lay down time:** 8 - 10 years