Valpolicella Ripasso DOC Superiore



TYPE OF WINE
Still red wine

MAIN GRAPES
Mainly Corvina (o Corvinone) e Rondinella and other red grape varieties permitted by the regulations.

PRODUCTION AREA
The Valpolicella DOC production zone covers the entire foothills area of ??the province of Verona, extending in the territory from Lake Garda to the easternmost municipalities of the province.

SOILS
The soils are characterized by remarkable heterogeneity: they are predominantly calcareous-dolomitic and basaltic in the hilly areas, while they are morainic and alluvial in the lower-lying areas.

HARVEST
Depending on the season's climatic conditions and the specific area within the DOC, it can take place between September and October.

VINIFICATION
The harvested grapes are vinified using the traditional red winemaking method through alcoholic fermentation. The resulting wine is then subjected to the traditional "**Ripasso**" technique, involving a second fermentation on the residual grape skins left over from the production of Amarone and/or Recioto. This is followed by an ageing period, which contributes to enhancing the wine's structure, body and complexity. The wine may not be released onto the market before January 1st of the second year following the harvest.

COLOUR
Deep red, tending to garnet with aging.

BOUQUET
The nose reveals intense aromas of ripe red fruits, particularly cherry, black cherry and plum. The ageing process further enhances the bouquet, adding elegant spicy notes of black pepper, vanilla and sweet tobacco.

TASTE
On the palate, it is full-bodied, warm and velvety, with good structure and a balanced interplay of alcohol, freshness and soft tannins. The finish is long and persistent, with notes of ripe cherry and sweet spices.

FOOD PAIRING
It pairs perfectly with roasted or grilled red meats, braised dishes, game and aged cheeses, enhancing the flavours of traditional cuisine.

SERVING SUGGESTION
Serve in large wine glasses at a temperature of 18–20 °C to fully appreciate its complexity and elegance.

[Borgognotta (75 cl)], [14% vol]

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CONTRI
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