

BRAND



WINE

Valpolicella Ripasso DOC

APPELLATION

D.O.C.
Denominazione di Origine Controllata

REGION



GRAPES

Corvina veronese, Rondinella, Molinara

COLOR


 Deep ruby red with purple lights

TASTE

Still

Dry

ALCOHOL
CONTENT

13,5-14%

SUGAR
CONTENT

3 - 4 g/l

CONT. NET.

0,75 l

BOUQUET

Fine, reminding red fruits and wood

FLAVOUR

Full-bodied, dry, velvety and persistent

FOOD PAIRING

Ideal with half-ripened cheeses, roasted and grilled red meats and game

SERVING
TEMPERATURE

18 - 20 °C

CURIOSITY

The harvest begins by the end of September. Skin contact, maceration and fermentation last about 12 days at a controlled temperature of 25°C. Skins are kept just below the surface of fermenting must, according to the "punch-down" technique. By the end of March the wine is poured on the un-pressed, still wet (and rather sweet) skins of the just fermented Amarone. This technique is called "Ripasso" (lit. "passed again") and induces in the Valpolicella a malolactic fermentation that increases its alcohol content and texture.



PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	10,3 KG
PALLET TYPE	EUR-EPAL 80x120
CASES/PALLET	95
BOTT/PALLET	570
PALLET GROSS WEIGHT	1001 KG