

VALPOLICELLA RIPASSO SUPERIORE DOCG

Ripasso is a red wine from the Valpolicella area located north of Verona in the Veneto region.

"Ripasso" means "repassed." The production process of fermented Valpolicella is added to a cask containing the skins and lees left over from recently fermented Amarone wines. The process of adding (or repassing") the Valpolicella wine over the remainders of the "bigger" Amarone wine gives additional color, texture and flavor to the Valpolicella wine





VALPOLICELLA

RIPASSO SUPERIORE DOCG



Corvina and Corvinone Veronese, Rondinella, Molinara.



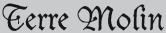
VINIFICATION

hand selected grapes; soft pressing, fermentation and maceration for about 10 days in October. Devatting. The wine then remains in steel and cement barrels until February. Subsequently fermented on the marc of freshly racked Amarone (Ripasso technique), to acquire more body and taste.



If it is aged for at least one year before bottling, it is classified as SUPERIORE.







Ripasso has a medium aging potential and should be drunk within about ten years of the vintage. Some particularly good vintages can



Color: intense ruby red.

Bouquet: ethereal and delicate bouquet, elegant, with hints of ripe fruit. Taste: dry, soft on the palate, with a slightly bitter aftertaste with ageing.



ALCOHOL 13,5% vol.

Serving temperature: 20°C.



FOOD PAIRINGS

(🌓) Ripasso is one of the most versatile wines, it can accompany the whole meal, starting from a tasty appetizer, and continuing with a pasta with an elaborate sauce, up to second courses of grilled or roasted meat.



Ean code 8013345000507

BOTTLE	CASE	CS WEIGHT KG	CASE / PALLET	CASES / LAYER	PLL WEGHT KG
750ml	6	8,50	95	19 x 5	830
750 ml	12	17,00	55	11x 5	960

