



## Technical

### Valpolicella classico superiore **RIPASSO** d.o.c.



Grapes used to make this wine:

65% Corvina e Corvinone, 30% Rondinella, 5% Molinara.

Type of vinification/fermentation:

Valpolicella Ripasso's grapes are pressed in October and then, in February, they are put on Amarone's marcs. It undergoes a fermentation for ten days approximately; it is decanted four times and finally put in oak barrique the following summer.

Bottle: 0.750

Alcohol: 13.50%

Total Acidity: 5,1 g/l

Reducing sugars: 0,6 g/l

Characteristics of this wine:

Ripasso wine has a deeper color, it is more tannic and alcoholic than Superiore. This wine is well balanced, with a bouquet of pear and wild fruits and a scent of vanilla.

Serving temperature: 16-18°