

# Valpolicella Ripasso DOC Classico Superiore

**Bottle size:** 750 ml

**Grape varieties:** Corvina (60%), Corvinone (20%), Rondinella (20%)

**Harvesting:** grapes are collected into 15-20 kg. crates then left wither till late November.

**Yield per hectare:** 120 q.li/ha **Age of the vines:** 30

**Vinification:** Crushing and soft destemming of the grapes; fermentation temperature 25°-28°. Maceration time: 12 days with manual punching down and pumping over. The wine is kept in stainless steel tanks till February then it is re-strained with the marcs of Amarone for 15 days at 15°C.

**Maturing:** 12 months 1/3 in French barrique 1/3 in American barrique 1/3 in Slavonian oak barrel and the rest of the time in bottle

**Alcohol content:** 14,5% Vol

Its typical characteristic is the particular production method used called "Ripasso". The best part of the Valpolicella is fermented on the Amarone marcs to increase the alcoholic percentage, obtaining a wine richer in colour, extracts and flavours. It has a ruby red colour with light purple shades. The nose is fresh, floral and featured with berry notes. Harmonious and dry in the mouth.

To serve at 16-18°C, uncorking the bottle one hour before drinking. Excellent with red, roasted meat and matured cheeses.



VALPOLICELLA RIPASSO  
AAQK01457017  
CRO19AREB7Z E G.790  
Denominazione di Origine Controllata



VALPOLICELLA  
RIPASSO

*Denominazione di Origine Controllata*  
CLASSICO SUPERIORE

luciano arduini  
VIGNAIOLO