



VALPOLICELLA RIPASSO

DOC / Organic wine

GRAPE VARIETIES

Corvina 70%, Corvinone 20%, Rondinella, Oseleta, Turchetta.

PRODUCTION AREA

The municipality of Romagnano in Valpolicella Valpantena. The vineyards are located at an elevation of 300-600 metres above sea level, with a south-south-westerly exposure. The soil is medium-textured limestone with good amounts of stones and rock.

WINEMAKING

The wine is fermented partly in steel at a controlled temperature and partly in wood followed by "ripasso" (where the wine spends a period of about 10 days on Amarone lees). It ages in 25-hl Slavonian oak barrels and French wood barriques for about 2 years.

TASTING NOTES

An intense, deep ruby-red colour. Elegant on the nose with notes of ripe red fruit enriched with a touch of spice. Well-balanced and velvety with soft, mellow tannins that enhance its drinkability.