
RIPASSO

Valpolicella DOC

Wine Type

Red still wine

Denomination

RIPASSO Valpolicella D.O.C.

Grapes

Corvina, Rondinella, Corvinone, Others

Alcohol (% VOL)

14% vol.

Residual sugar

7 g./liter

Total Acidity

5,6 g./liter

Sizes available

750ml

Serving at

18-20° C

Method of Production

After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional "Ripasso" technique, which increases the alcohol, body and perfumes of the wine. The resulting wine will be aged partly in stainless steel and partly in oak wood casks for 12 months.

Tasting notes

Valpolicella Ripasso is a dry and full-bodied wine, with a complex perfume of cherries, red fruits and spices.

It's the ideal match for roast and grilled red meats, stews and mature cheeses.

