

VILLA LOREN

RIPASSO VALPOLICELLA D.O.C.



Wine type:	Red wine
Grapes:	Corvina, Rondinella, Corvinone
Appellation:	DOC
Production area:	Veneto, Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14% Vol.

Colour: Deep ruby red colour.

Fragrance: A complex perfume of cherries, red fruits and spices.

Taste: Structured palate characterized by appealing roundness, sweet tannins and unique elegance.

Pairing: It's the ideal match for roast and grilled red meats and mature cheeses.

VINIFICATION:

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 is aged partly in stainless steel and partly in oak wood casks.

