

# NINO ARDEVI

## VALPOLICELLA RIPASSO D.O.C.



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

**Colour:** Intense ruby red with purple reflections.

**Fragrance:** Fragrance of ripe red fruit and cherry.

**Taste:** Full body, with silky tannins and a complex bouquet with hints of plums and ripe red fruit.

**Pairing:** It perfectly matches with risotto, roast and grilled meats, stews.

### VINIFICATION:

Grapes are harvested in September. They are pressed, cold macerated and fermented for about 10 days, then the wine is placed in stainless steel tanks. The "Ripasso" (meaning "re-passed") method involves a second fermentation of the fresh wine on the skins of Amarone for about 10 days. The wine then ages for about 12 months in oak barrels and for at least 6 months in the bottle.

