



# BOSALONI

## RIPASSO VALPOLICELLA D.O.C. SUPERIORE



WINE TYPE	Red wine
GRAPES	Corvina, Rondinella, Corvinone
APPELLATION	DOC
PRODUCTION AREA	Veneto, Italy
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.
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.
PAIRING	It's the ideal match for roast and grilled red meats and mature cheese.