

## VILLAILOREN

## RIPASSO VALPOLICELLA D.O.C.

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.

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

Structured palate characterized by Taste:

appealing roundness, sweet tannins

and unique elegance.

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

## VINIFICATION:

casks.

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" tecnique, which increases the alcohol, body and perfumes of the wine. The resulting wine is aged partly in stainless steel and partly in oak wood

