**Valpolicella Superiore Ripasso DOC**

***Acinatico***

The Valpolicella Superiore **Ripasso** Acinatico is a red wine obtained from the Valpolicella Classico way, via re-fermentation and a second maceration over the sweet grape skins of Amarone and Recioto. This allows the wine to be enriched in body, colour, bouquet and alcohol content.

**Oenological  
practice**

Once the alcoholic fermentation is completed, the Valpolicella Classico is blended with marcs of Amarone grapes. This triggers a second fermentation process which creates the colour, sugars and aromatic components typical of this distinguished wine. This blend is then aged 12 months in tonneaux where it will undergo a malolactic fermentation, becoming a wine with a unique and unmistakable character.

**Tasting  
notes**

Intense ruby red. The very broad bouquet presents a marriage of both fresh and refined notes of mature fruits, spices and tobacco. The taste is full, strong and is perfectly combined with soft tannins.

**Food  
pairings**

Suggested with roasted and boiled meat, and ripened cheeses.

**Grape  
varieties**

Corvina Veronese 60% , Corvinone 15%, Rondinella 20% Molinara 5%

**Temperature  
suggested**

18°C

**Alcohol**

14% Vol