

Valpolicella Superiore Ripasso DOC

A c i n a t i c o

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