



Wine Name: Valpolicella Ripasso **Producer:** Terre del Dogado

Denomination: Valpolicella Ripasso DOC Classico Superiore

Tipology: Dry Red Wine

Production Area: Valpolicella (Classical and historical area), Verona - Veneto - ITALIA

Grapes: 80% Corvina & Corvinone, 20% Rondinella **Yield per Hectare:** 90 q/ha



Vinification: Produced with selected grapes situated in hill vineyards which are located at 200-350 mts above the level of sea on calcareous-eocene terrain in the heart of Valpolicella. Vinification of fresh grapes, followed by a 10 days maceration on the skins. The wine remains in stainless steel and cement tanks till February. Then it referments (Ripasso technique) on the fresh marks left over from the just completed Amarone fermentation. In this way the wine becomes more complex and structured. After that, the wine is refined for 12 months in big Slavonian barrels of 50 hl, and then for 6 months in the bottle.

Aspect: Intense ruby red, limpid.

Bouquet: Clean, intense, complex with hints of fresh and ripe red fruit, and after a little aeration, delicate spices aromas.

Taste: : Dry, soft and mouthfilling, structured and well-bodied with a very pleasant bitter aftertaste.

Alcohol: 13,5% Vol

Pairings: This Valpolicella Ripasso is ideal with important first dishes, red meats, game, cold cuts and medium-aged and aged cheeses.

Advices for Service: The most appropriate serving temperature is about 18°-20°C in glasses of large dimensions like the «Ballon», which favor the aeration and the ascent of the aromas. Notice the elegance of the colour, appreciate all the complex aromas and feel the powerful structure of this historical Venetian wine. It can be conserved for a medium-long period of time (5-10 years), preferably in horizontal position in fresh and constant temperature ambients (not over 18°C).

VALPOLICELLA RIPASSO
CLASSICO SUPERIORE

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