



## Technical Sheet

### Valpolicella classico superiore **RIPASSO 2019** d.o.c.



Grape varieties: 65% Corvina e Corvinone, 30% Rondinella, 5% Molinara.

Training system: Pergola Veronese

Type of vinification: The Valpolicella grapes, harvested by hand in September, are pressed in September/October. In February the wine is added to the grape skins used to make the Amarone, for a period of 10 days, triggering a second short fermentation. Pumping over is carried out twice a day, and delastage is carried out halfway through the fermentation process. The wine is not filtered but decanted four times in stainless steel vats and finally put to age in 30hl French oak barrels.

Aging: in oak barrels of 30hl for at least three years.

Bottle: 0.750  
Alcohol: 14,5%  
Extracts: 27.4

Total Acidity: 5,75 g/l  
Residual sugars: 1.0 g/l

#### Characteristics of the wine:

Garnet red with aromas of fruit jam, cherries, marasca and vanilla. Aromas of dried fruit and spices derive from the “ripasso” process on the amarone marcs. It is a full-bodied, elegant, complex and velvety wine.

Service: we recommend uncorking one hour beforehand and pouring into balloon glasses at cellar temperature (15-18° C)