

Valpolicella Ripasso Valpantena



Designation

Valpolicella Ripasso Valpantena

Grape varieties

85% Corvina Veronese, 10% Merlot, 5% Rondinella

Production area

Valpantena

Soil

Marl-limestone, clay and basalt

Training system

Guyot and Pergola

Average age of vines

15 - 20 years

Winemaking

This wine is made with second fermentation, locally known as “ripasso”. In January/February, the fresh, young vintage Valpolicella wine referments on the still slightly-sweet Amarone skins.

Ageing

In 30-, -54 and -75-hectolitre barrels and 100-hectolitre concrete vats

Bottle maturation




3 months

Alcohol content

13.5%

With an intense ruby-red colour, it offers up fruity notes of cherry and undergrowth on the nose, enriched with spicy and chocolatey overtones. The mouth features engaging tannins, with a meaty and sapid palate.

Formats

-  0,375 l
-  0,75 l
-  1,5 l