



# VALPOLICELLA RIPASSO

D.O.C.

## Classico Superiore



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#### REGION OF ORIGIN:

Classic zone of the Valpolicella.

#### GRAPE VARIETIES:

70% Corvina, 20% Corvinone, 10% Rondinella and Molinara.

#### SOIL:

The soil is prevalently clay-limestone with a high proportion of rock and stone.

#### VINEYARDS:

Our vines are trained according to the traditional Veronese pergola vine training system. Harvest is rigorously manual. It starts in the last week of September and continues until October.

#### VINIFICATION AND AGEING:

“Ripasso” is a vinification technique carried out in March in which the already fermented Valpolicella Classico wine is poured, or passed, over the unpressed skins of the Amarone wine after they have been fermented. This technique provokes a minor secondary fermentation which adds body and colour to the Valpolicella Classico wine. After this the wine is aged in a combination of 2000 litre wooden vats and used barriques for a minimum of 12 months prior to bottling.



750 ML