



VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE LE ROSELLE

This Ripasso Valpolicella is made from grapes grown in the Valpolicella Classica. His style emphasizes the profile of the typical and traditional Valpolicella: a well distributed harmonic structure of flavor, smell and taste, creating a unique style of simplicity and elegance.

VINEYARD

Located in the heart of the Valpolicella Classica in the hills from Negrar near Roselle at an altitude between 250 and 450 meters above sea level. Exposition to south-est. Soil type: varied with the prevalence of clay and traits of nummolitic limestone. Grass sward between vines. Training system: Pergoletta Veronese. Age of vines in production: 15-25 years. Buds per vine: 18. Planting density: 3.300/3.500 vines per hectare. Yield per hectare: 70 hl.

TASTING NOTES

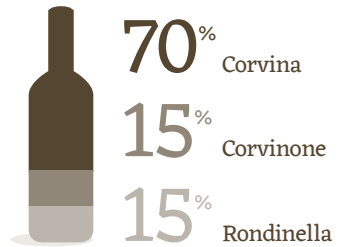
Colour: intense ruby red. Perfume: complex, of red fruits, vinous and spicy. Flavour: harmonic, full bodied and velvet smooth with well balanced tannins and acidity.

FOOD MATCHING

This wine goes well with all red meats, boiled or grilled. Ideal with braised meat or even pasta with black truffles. Serving temperature: 16°-18° C.



GRAPES:



STYLE:

dry red wine



BOTTLE:

750 ml



SERVING TEMPERATURE:

16° | 18° C



ALCOHOL

13,50% vol

PRODUCTION

Harvest: in the beginning of October exclusively by hand. Vinification: destemmed and gentle pneumatic pressed. Fermentation temperature between 25° and 28° C. Maceration for 10 days with scheduled punching 3 times a day. Conservation in stainless steel vats until February. Second Fermentation on the lees from Amarone with contact for 15 days at a temperature of 15° C with daily punching downs. Transfer in barrels in the end of May for 18 months. Malolactic fermentation completed. Refining in bottles for 6 months. Stabilization: natural.