

Ripasso Della Valpolicella Classico, 2010, DOC



Varietal	Corvina Veronese 65%, Corvinone 20%, Rondinella 15%
Region	Valpolicella Classica
Harvest Method	Valpolicella Ripasso takes its name from a particular method used to produce this wine. In February the wine obtained from the grapes harvested in October are left to re-ferment over the skins of the grapes used to make the Amarone. With this second fermentation the body, color and alcohol increased. Aging take place in large oak barrels of French for one year. It rests for six months in bottles before selling. If stored well at a constant temperature of 14-15° C, laying down and in the dark, it can maintain it's characteristics for 10 years.
Vini-fication	
Aging Process	
Aroma	Complex, red fruits, vinous and spicy.
Palate	In the mouth it is well bodied, generous, warm and long tasting.
Food Pairings	It pairs up well with all types of meat, both grilled and braised, and to aged cheeses.
Serving Temperature	18-20°C/64°-68° F