



VANTOROSSO

Valpolicella Ripasso Superiore D.O.C. Classico 2016



Name: Valpolicella Ripasso Superiore D.O.C. Classico



Vine Varieties: Corvina Veronese 50%, Corvinone 45%, Rondinella 5%



Geographical location: Fumane Verona, in the hills of the historically classic Valpolicella.



Altitude: 350-400 m a.s.l.



Exposition: South-East



Type of soil: variuos, mostly clay, calcareous and rich of rocks and stones



Implantation system: Guyot



Plant density: about 5.000 vines/he

Harvest: the harvest begins during the last ten days of september and it is manual.

Vinication and ageing: the Ripasso wants its first fermentation in stainless steel tanks at a controlled temperature and a second fermentation on Amarone's skins, rich of flavors, sugars and color.

Ageing: in french durmast barriques for 15 months and ageing in bottle for 7 months

Alcohol degree: 14%

Total acidity: 5.25 g/l

Residual sugars: 3.3 g/l

PH:

3.40

Bottles 750 ML / 1.500 ML



Organoleptic profile: rich ruby red color, the aromas recall small sweet and ripe fruits, such as cherries and raspberries that blend together with floreal notes of red rose and violet.. Rich aromas of musk and licorice roots complete the bouquet. The taste is warm and mellow, but well balanced by a tasty salty sensation, a fine but present tannin and a determining freshness that leaves the mouth clean and ready for a new sip.



Food pairing: the Valpolicella Ripasso is well structured for a complex red meat dish, from roasted meat to beef, from roasted pork to game dishes. However the great freshness of the wine allows pairings with juicy grilled meat, as well as medium aged cheese.

