



VANTOROSSO

VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE 2017



NAME: Valpolicella Ripasso DOC Classico Superiore.



GRAPE VARIETIES: Corvina Veronese 50%, Corvinone 45%, Rondinella 5%.



GEOGRAPHICAL LOCATION: Fumane, Verona, in the Valpolicella Classica area.



ALTITUDE: 350 – 400 m a.s.l.



EXPOSURE: South-East.



TYPE OF SOIL: very mixed, mostly clay, chalky and rich in rocks and stones.



PLANTING SYSTEM: Guyot.



PLANTING DENSITY: 5.000 vines/ha

HARVEST: harvest begins during the last ten days of september and it's performed by hand.

VINIFICATION AND ELEVAGE: 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 later in the bottle for 7 months.

ALCOHOL DEGREE: 14,0% - **TOTAL ACIDITY:** 5.25 g/l

RESIDUAL SUGARS: 3.3 g/l - **PH:** 3.40



BOTTLES: 750 ml and 1500 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 liquorice 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: 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.

