



Valpolicella Ripasso

DENOMINAZIONE DI ORIGINE CONTROLLATA

Classico Superiore



BOTTLE: 750 ml

GRAPE VARIETIES: Corvina Veronese 65%, Corvinone 20%, Rondinella 15%

CHARACTERISTICS AND GEOGRAPHICAL LOCATION OF THE VINEYARD:

From vineyards located in the municipality of Negrar in the heart of Valpolicella Classica. Zone with an altitude of 100 m above sea level.

VINEYARD: Double pergola.

AVERAGE AGE OF VINES: 30 years.

PLANTING DENSITY: 4.000 vines per hectare.

YIELD PER HECTARE: 38 hectolitres.

HARVEST AND VINIFICATION: Valpolicella Ripasso takes its name from the particular method used to produce this wine. In February the wine obtained from the grapes harvested in October is left to re-ferment with the skins of the grapes used for Amarone and Recioto production. With this second fermentation the body, colour and alcoholic content of the wine are increased. Ageing takes place in large oak barrels from Slavonia for 3 year. It rests for six months in bottles before selling.

SHELF-LIFE: 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.

COLOUR: Dark ruby red.

NOSE: Complex, red fruits, vinous and spicy.

PALATE: In the mouth it is well bodied, generous, warm, and long-lasting.

SERVING TEMPERATURE: Serve at temperature of 17° - 19° C in large glasses.

GASTRONOMY: It pairs up well with all types of meat, both grilled and braised, and to aged cheeses.

ANALYSIS OF BOTTLED PRODUCT:

Alcohol content: 15% vol

Residual reducing sugars: 5 gr/l

Total acidity: 5,90 gr/l

Dry residue: 34 gr/l

Corte San Benedetto®

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