



TECHNICAL DETAILS

Name: **VALPOLICELLA RIPASSO DOC SUPERIORE**

Description: ruby red colour wine with an intense aroma that reminds of ripe fruit and spices. The taste is full-bodied, warm and persistent.

Grape varieties: CORVINA
RONDINELLA

Alcohol: 13,5 %

Total acidity: 5,6 gr/litre

Dry extract: 28,50 gr/litre

Sugars: 4,5 gr/lit

Yield per ha: 68 hl

Vinification: The Valpolicella Superiore is put to ferment a second time on the skins of the dried grapes used for the production of Amarone, to obtain more concentration of body, colour, aroma and sugar

Maturation: 18 months in small Slavonian oak barrels

Stabilization: 6 months in bottle

Tasting notes: Colour: ruby intense red colour
Aroma: intense aroma that reminds ripe fruit and spices
Taste: full-bodied, warm and persistent taste

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