

VALPOLICELLA RIPASSO

DENOMINATION: Valpolicella Ripasso Superiore DOC

GRAPE VARIETY: 45% Corvina, 40% Corvinone, 15% Rondinella.

AREA OF PRODUCTION: selection of the best grapes from Ca' Rugate's own vineyards in the hills around Montecchia di Crosara.

SOIL: Gravel and limestone.

HARVEST: Last two weeks of September.

WINE MAKING PROCESS: Ripasso is the traditional method where the pomace from the dried Amarone grapes are left to referment in a Valpolicella wine from the same vintage. The wine is aged in 50% tonneaux and 50% stainless steel for about 8 months.

PRODUCTION: 40.000 bottles.

ORGANOLEPTIC ASPECTS: Intense garnet red in color. Concentrated aromas of red fruit cherries with a hint of spice and flowers. Full bodied palate with soft tannins which make it velvety.

FOOD PAIRING: Pasta dishes with meat sauce, grilled or roasted red meat, game and medium aged cheeses.

Alcohol: 14.5%

Suggested initial serving temperature: 62°F.



Ca' Rugate

VITICOLTORI IN
SOAVE E VALPOLICELLA