



DENOMINATION: Valpolicella Ripasso Superiore DOC

GRAPE VARIETIES: 40% Corvina, 30% Rondinella, 30% Corvina

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

VINIFICATION: 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

TASTING NOTE: Intense garnet red in colour. 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: 16°C

BOTTLE SIZES:

750 ml

1500 ml

