



**VARIETIES:** 70% Corvina, 20% Rondinella, 10% Molinara and other native grapes.

**PRODUCTION ZONE:** San Pietro in Cariano (Verona)

**APPELLATION:** Valpolicella Ripasso DOC

**SOIL:** Alluvial soil, particularly well drained and rich in mineral components

**HARVEST:** Manual selection; grapes are dried for 100 days

**VINIFICATION:** Macerates on the skins for 8 days at 20-24° C (68-75.2° F) in stainless steel vats; is racked into glass-lined concrete vats for alcoholic and malolactic fermentation; in late Feb. referments onto Amarone marc for 15 days.

**AGEING:** 12 months in 20-hectoliter Slavonian oak barrels

**ALCOHOL CONT.:** 13.5% by vol.

**ACIDITY:** 5.50 g/l

**RESIDUAL SUGAR:** 4 g/l

**PACKAGING:** 12 x 750 ml per carton

**CLOSURE:** Natural cork

**MINIMUM PRODUCTION RUN:** 200 cs.

**SERVING TEMPERATURE:** 17-18° C (62.6-64.4° F)

**FOOD PAIRINGS:** Game, grilled red meat

#### **TASTING NOTES**

**COLOR:** Deep ruby red

**BOUQUET:** Ample aromas of red fruit, chocolate and spices

**PALATE:** Well balanced and structured, characterized by appealing roundness, sweet tannins and elegance