

Ripasso della Valpolicella DOC

Villanaldi

Soil: Stony limestone

Grape Variety: Corvina 60% – Rondinella 20% – Corvinone 20%

Harvest: Mid September, by hand

Vinification: First fermentation in stainless steel at controlled temperature for 10 days, second fermentation in stainless steel on the Amarone skins for 15 days (typical Ripasso style)

Ageing: The wine is aged part in barrique of 225 Liters capacity for about 18 months, and a part in barrels 2000 Liters. After this period is aged in the bottle for at least 6 months

Colour: Limpid, ruby red

Aroma: Ripe red fruits in alcohol, hints of toasted and vanilla

Tasting notes: Persistent and harmonious, with a smooth body

Pairings: Excellent with grilled red meat, roasted meat. Aged and dry meat

Service Temperature: 16°-18°C (61°-64,5°F)

Alcoholic Grade: 14 %

Reducing Sugar: 7 g/l

Dry extract: 30g/l

