



Valpolicella Ripasso

Denominazione di Origine Controllata
Superiore

Production area: *includes all or part of the municipalities of: Marano, Fumane, Negrar, S. Ambrogio, S. Pietro in Cariano, Dolcè, Verona, S. Martino Buon Albergo, Lavagno, Mezzane, Tregnago, Illasi, Colognola ai Colli, Cazzano di Tramigna, Grezzana, Pescantina, Cerro Veronese, S. Mauro di Saline e Montecchia di Crosar*

Grapes: *Corvina, Corvinone, Rondinella and others*

Alcohol: *14,5% vol*

Wine features: *intense ruby red colour; its nose has clear notes of red fruits, with hints of vanilla and cocoa. Warm, velvety and round in mouth; it has a good persistence thanks to the good combination of extracts and phenolic compounds*

Food matches: *meat dishes as those of the local cuisine*

Ageing potential: *4/6 years after vintage.*

Serving temperature: *18 °C*