

# VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

2023 | Red Wine



**Case Size:** 6

Intense ruby red in colour. A spicy bouquet with intense aromas of ripe cherry and jam. Dry, full, soft flavour in the mouth with a very pleasant bitter finish.

## Vinification:

The red grapes are hand harvested from the hillside vineyards in the heart of Valpolicella. The grapes are then vinified followed by 10 days maceration on the skins to extract rich, dark colour and tannin. After racking off (i.e separation of wine from the skins, pulp etc.), the wine is stored in stainless steel tanks until February when the wine is refermented (using the Ripasso technique) on the fresh pomace left over from the just completed Recioto and Amarone. The wine is then racked again to obtain the 'Ripasso'. The wine is aged in large oak barrels for 12 months and further 4 months in bottle before release.



Italy, Veneto

Campagnola

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**Grape Varieties:** Corvina | Corvinone | Rondinella

**Classification:** DOC | **ABV:** 13.5% | **Closure:** Natural Cork