

VILLA
BORGHETTI



VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

WINEMAKING

The best bunches are selected and harvested with care. After crushing and destemming, maceration follows on the skins for 15 days, with remontages and fermentation at a controlled temperature of 24-25° C. After resting in steel tanks until February, the product is then placed on the used skins of the Amarone. This fermentation enhances the structure and aroma of the wine. After racking and cleaning, the wine is transferred to barriques of various capacities. After 12 months, it is blended and allowed to age in the bottle for another 6 months.

WINEMAKER'S NOTE

Deep red in colour, it presents on the nose with intense aromas of marasca cherry, blueberry and currants followed by notes of liquorice and toasting. Rich, round and smooth on the palate with "chocolatey" tannins, well-balanced and persistent.

FOOD PAIRING

It pairs well with the savoury first course dishes of the Veneto region such as porcini or radicchio risotto, red meat and ripened cheeses. Serve at 16-18° C.

VILLA BORGHETTI

A dive into traditional Veneto enology, with the best vines from Villa Borghetti in the heart of classic Valpolicella for the red wines, and from the most famous areas near Verona for the white wines.



Geographic area
Valpolicella

Alcohol
13.5 %

Grapes/Blend
Corvina 60%
Rondinella 20%
Corvinone 10%
Negrara 10%

PH
3.40
Total acidity
5.80 g/l

Ageing
12 months in oak

Residual sugar
8.50 g/l