



VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA
Superiore

WINEMAKING

After pressing and destemming, fermentation is set off at controlled temperature of 25-26 °C with remontages every 8 hours to extract polyphenols and anthocyanins. Placed in steel tanks until February, the wine is then left on the dried skins of the Amarone where it ferments again, enhancing the structure and aromas of the wine, according to traditional "Ripasso method". After decanting, the wine is transferred into barriques of various capacity and toasting, where it stays for 8 months before assembling and bottling. Ageing in bottle for 2-3 months.

WINEMAKER'S NOTE

Ruby red, this wine offers intense aromas of wild cherries, redcurrant and hints of toasting. A rich and full-bodied wine, with sweet and round tannins on the palate.

FOOD PAIRINGS

Excellent with savory first course dishes or meat, such as roast lamb, barbecued meats and seasoned cheese. Serve at 18-20°C.

Black Label A tribute to the first bottles of Amarone and Ripasso produced by the first generation of Pasqua family in the 1970s. This line emulates the elegant and classic style of the great Veronese winemaking tradition.



Geographic Area
Valpantena

Alcohol
13,5%

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

PH
3.40
Total acidity
5.6 g/l

Ageing
8 months

Residual sugar
8.2 g/l