



VALPOLICELLA RIPASSO CLASSICO SUPERIORE

Denominazione di Origine Controllata

TASTING NOTES:

Deep ruby-red colour with tints of garnet. It has a typical, distinctive and complex bouquet with hints of black cherry conserve and licorice. The flavour is dry, warm and concentrated with an elegant lingering aftertaste. Particularly robust and rich, it can keep for a long time and still improve.

FOOD PAIRING:

It's a big, comforting red wine for contemplation on its own or with a hearty meat stew and hard cheeses.

SERVING TEMPERATURE: 18 - 20° C

CLASSIFICATION: DOC

REGION: Veneto

GRAPE VARIETIES: Corvina Veronese, Rondinella.

VINIFICATION: : After a short period of appassimento in wooden cases, this wine is produced according to traditional fermentation. Then in March fresh wine is passed over the lees and pomace of fermented Amarone, so called "Ripasso" method, which allowed to begin a second fermentation. This adds an incredible amount of body, character and more clarity of flavour to the wine.

AGEING: 2 years in traditional Slavonian oak barrels (20-50 hl)

ALCOHOL: 13.5 %

ACIDITY: 5.7 gr/l

RESIDUAL SUGAR: 3.5 gr/l

The term "Classico" on an Italian label refers to the old, historic, original center of a region, often with a history that traces back to Roman times. It is in these historic vineyards that often the best wines of a region are produced.



CANTINA DANESE s.r.l.

via Moschina, 31 - 37030 - RONCÁ - VR- ITALY TEL. +39 045 7460060 - FAX +39 045 7460928
www.cantinadanese.com E-mail: info@cantinadanese.com