

# Valpolicella Ripasso Valpantena



**Designation**

Valpolicella Ripasso Valpantena

**Grape varieties**

85% Corvina Veronese, 10% Merlot, 5% Rondinella

**Production area**

Valpantena

**Soil**

Marl-limestone, clay and basalt

**Training system**

Guyot and Pergola

**Average age of vines**

15 - 20 years

**Winemaking**

This wine is made with second fermentation, locally known as “ripasso”. In January/February, the fresh, young vintage Valpolicella wine referments on the still slightly-sweet Amarone skins.

**Ageing**

In 30-, -54 and -75-hectolitre barrels and 100-hectolitre concrete vats

**Bottle maturation**




3 months

**Alcohol content**

13.5%

With an intense ruby-red colour, it offers up fruity notes of cherry and undergrowth on the nose, enriched with spicy and chocolatey overtones. The mouth features engaging tannins, with a meaty and sapid palate.

**Formats**

-  0,375 l
-  0,75 l
-  1,5 l