



**SAVIAN**  
WINEMAKER

Linea Le Selezioni

# Valpolicella Ripasso Superiore DOC



## IN VINEYARDS

We decided to propose a red wine recently rediscovered and reevaluated. It has origin in the same area of Amarone, Veneto region and the grape is the same.

The name "Ripasso" means that the wine, before aging, is macerated a second time on the marc of the Amarone, just drawn and left to rest for about 15-20 days. Then will follow a maturation in oak barrels for 18 months. After bottling will follow perfect maturation.

## ORGANOLEPTIC CHARACTERISTIC

Intense ruby red colour. Velvety, elegant, with hints of violet, sour cherries and plum.

## SERVING SUGGESTION

Perfect pairing with meat dishes, stews, but also with risotto with mushrooms and aged cheese.



### TECHNICAL DATA

**GRAPE** 60% Corvina, 15% Corvinone, 15% Rondinella,  
10% other grapes as appellation rules



### FURTHER INFORMATION

**APPELLATION** DOC Valpolicella  
**ALCOHOL CONTENT** 14.00 % vol  
**SUGAR** 4,50 g/l  
**TOTAL ACIDITY** 5,70 g/l  
**SERVING SUGGESTION** 16 – 18°C  
**AVAILABLE SIZE** Bottle of 750 ml