



CORTE RUGOLIN

VALPOLICELLA RIPASSO CLASSICO SUPERIORE D.O.C.



The Ripasso wine is produced by fermenting the Valpolicella Classico on the pressed Amarone grapes, soaking in wine. The result is a high-quality, long-lasting wine with a strong and bold character and an intense bouquet of cherries, plums and jam. Serve at 18-20°C.

Name: Valpolicella Ripasso Classico Superiore D.O.C.

Alcohol: 14.5%

Grapes: Corvina, Corvinone, Rondinella, other local varieties (Molinara, Dindarella, Croatina)

Vineyards: Marano di Valpolicella, Sant'Ambrogio di Valpolicella, San Pietro in Cariano

Harvesting: by hand

Fermentation: 10 days of fermentation on the fresh pressed Recioto and Amarone grapes

Maturation: 12 months in barrique, 3 months in bottle

Pairings: roasts, grilled meats, hard cheeses

Format: 750ml, 1500ml