



Consumer Pricing

CSPC# 758823

SRP - \$29.00

Ripasso Valpolicell DOC Superiore

Pronunciation ree-PASS-oh
Year 2016
Winery Speri
Region Veneto
URL
Oenologist Alberto Speri

OVERVIEW

This wine is produced using the RIPASSO technique, which is intentionally more restrictively applied in relation to the standard production method. The wine is obtained by going over again, once only, the premium Valpolicella Classico over a small quantity of Amarone marc. As a result, an authentic local wine is produced which elegantly exhibits a delightfully complex fruity aroma and spicy tones complemented with a good acidity and just the right alcohol content.

WINE NOTES

Grape Variety

Corvina veronese 60%,
Rondinella 30%, Molinara 10%.

Vinification

Maceration in stainless steel tanks at controlled temperature At the end of February refermentation transfer to cement tanks

Aging

Ageing in 20 hl oak barrels for 12 months and refinement in the bottle

Alcohol

13.5%



EXPERIENCE



Appearance

Deep ruby red



Aroma

Vigorous and elegant with red fruit chocolate and spicy aromas



Taste

Silky well balanced and structured palate with sweet tannins and elegance.



Serving Suggestions

TASTING NOTES
