



Valpolicella Ripasso DOC

Grapes

65% Corvina,
25% Corvinone,
10% Rondinella

Production area

Valpolicella,
Verona Province,
Veneto region

Location

The vineyards are
located on the hills,
east of Verona

Type of soil

Calcareous with
sedimentary origin

Training system

Pergola and Guyot

Vineyards elevation

220-300 meters

Alcohol level

14% vol.

Serving temperature

18-20°C, open a few
hours before drinking



Colour

Ruby red with garnet
shades

Bouquet

Black cherry and red
fruits, with slight ripe
fruit hints

Taste

Harmonious, dry and
velvety

Pairing suggestion

Full-bodied, it perfectly
pairs with earthy
dishes and meat main
courses such as grilled,
roasted, or braised red
meats with herbs or
spices or poultry.
Try it with hard and
semi-hard medium-
seasoned cheese



Valpolicella Ripasso is obtained through a second fermentation of Valpolicella wine in contact with the residual lees of Amarone. This process lasts 15 to 20 days and is followed by a 24 months aging in French oak. Compared to Valpolicella, it is more structured and has a higher longevity, the alcohol content is higher, the acidity lower, the roundness more marked and the values of the phenolic substances and extracts are higher. Valpolicella Ripasso offers a slightly ethereal perfume of red fruits and black cherry. The palate is fine, harmonious, dry and velvety.