



VALPOLICELLA RIPASSO SUPERIORE CLASSICO DOC BIOLOGICO

- Production area:** Municipality of Negrar, località San Vito 45°30'48.36" N, 10°55'46.49" E
- Soil composition:** Clay and calcareous stones
- Vineyards altitude:** 200 m above sea level
- Grapes:** Corvina 50% e Corvinone 20%, Rondinella 25%, Molinara 5%
- Age of vines:** 15 – 20 years
- Training:** Pergola veronese
- Yield:** 90 q.li ha
- Vintage:** End of september, beginning of october. Grapes harvest and sort by hands in 20 kg crates
- Vinification:** First fermentation at the beginning of October in stainless steel tank with conditioned temperature. Second fermentation on the Amaronè's skins at the end of January for 8-10 days
- Ageing:** in French oak 225l barrels (20% new) for 12 months and Italian oak vats of 1500l for other 10 months. In bottle minimum 6 months before sale
- Production:** 6000 bottles
- Tasting notes:** Color: intense ruby red
Aroma: ripe cherries, black berries, exotic spices, cloves, nutmeg
Taste: soft, vivid and refined
- Serving suggestion:** cheese lasagna, white meat grilled or stewed
- Serving temperature:** 18 – 20°C
- Lay down time:** 7 - 8 years



IT BIO 009
AGRICOLTURA ITALIA

LA DAMA Società Agricola

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