



Valpolicella Ripasso

CLASSICO SUPERIORE DOC BIO



Grapes: 50% Corvina, 25% Rondinella, 20% Corvinone, 5% Molinara

With its great versatility and smoothness, this wine is capable of captivating everyone. An excellent and stunning wine for its intense and clear fruit flavors, which cannot leave anyone indifferent.

The grapes, after being harvested and crushed, immediately begin their fermentation in cement tanks. In January, the wine is transferred onto the Amarone pomace, which still retains some sugar, to start the second fermentation (the Ripasso technique). After fermentation, the wine matures in wood for 24 months and then in the bottle for another 6 months.

Colour: bright ruby red.

Aromas: the aromas recall red fruits like cherries, red plums, and ripe raspberries. Minty notes blend with hints of red oranges and spices such as cinnamon and cardamom.

Structure: the acidity supports the alcohol, making the sip pleasantly fresh and light.

Pairings: extremely versatile, it pairs best with meat dishes, such as grilled beef.

Serving Temperature: 16 C°

Formats: 750 ml – 1500 ml



IT BIO 009
AGRICOLTURA ITALIA

LA DAMA Società Agricola

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