

Valpolicella Classico Ripasso Doc Santambrogio



This is a prestigious red wine for ageing with a deep garnet red colour, produced using grapes picked in the hilly area of Sant'Ambrogio di Valpolicella and subsequently refermented on the marc of classic Recioto and Amarone. The marked aromas of plum and cooked marasca cherry stand out from the complex bouquet and make the first pleasurable impact, followed by perception of perfect harmony of the full robust body.

Grape Varieties

Corvina, Corvinone, Rondinella, old indigenous vines and other recommended varieties to finish.

Vineyard (geographical position and characteristics)

The vineyards are all situated to the northwest of Verona in the hills above Sant'Ambrogio, in the heart of the classic Valpolicella area. The average age of 28 years varies from 10 to 40, with some indigenous vines more than 50 years old. The soil is Neolithic, calcareous, thin and stony.

Vinification

Upon reaching the cellar the grapes are destemmed and crushed. The must and marc are fermented in special heat-controlled tanks with device for punching the cap until the colour and bouquet in the flower must alone have been extracted without pressing. The Valpolicella thereby obtained in late winter is refermented on the pomace of classic Recioto and Amarone. In this way the wine obtains greater body and intensity. At the beginning of spring, after racking, the wine is left to age in large wooden barrels. This is followed by bottling and bottle ageing.

Ripasso & Cuisine

This wine is recommended as an accompaniment to red meat, game, roasts and stews. Serve in broad-rimmed crystal glasses.

Serving temperature: 18-20°C

Alcohol: 14,5% vol.

