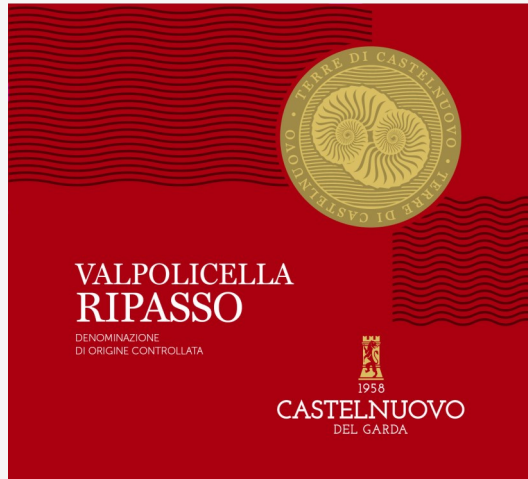


VALPOLICELLA RIPASSO DOC



GRAPES: Corvina Veronese, Corvinone, Rondinella and Molinara

VINE AGE: Planted between 1992 and 2002

ALTITUDE: Between 650 and 1350 f.a.s.l.

EXPOSURE: South, South-West

SOIL: Grown in ferrous soils on calcareous marls.



WINEMAKING

The base Valpolicella wine "re ferments" (Ri pass) on the Amarone grapes just crushed. Then the wine aged 8-12 months in barrel



REFINEMENT

4 months in barrels of 50 hectoliters



TASTING NOTES

Intense ruby red colour.
At nose is velvety with scents of cherry.
The taste is full, strong and velvety.