



## Valpolicella Ripasso D.O.C.

  
SCUOLA GRANDE

### Grape variety

from 45% up to 95% Corvina grape variety, up to a maximum of 50% Corvinone, if substituting the same percentage of Corvina, Rondinella (from 5% to 30%) and small percentages of Oseleta and Molinara grape varieties.

### Origin

Valpolicella, Verona, Veneto region

### Winemaking

the wine-making technique follows the traditional method consisting of fresh Valpolicella grapes being put through the maceration and fermentation phase, at a controlled temperature of 20-22° C, with daily pumping over for a period of 4 to 8 days according to the vintage year. Concluded the alcoholic and malolactic fermentation phases, the wine is decanted according to the normal autumnal procedure. The two varieties – Amarone della Valpolicella and Recioto della Valpolicella – are raked for static draining during the months of January and February, on the partially fermented and still steeped skins of the Valpolicella wine, obtained during the months of September-October, it is refermented together with the raked skins. Concluded the fermentation phase, the "Ripassato" wine is placed in wooden barrels to age, for a minimum period of one year, as required by law.

### Storage and ageing

should be stored in a dry dark place at a temperature of 10-14° C. Thanks to its structure and alcoholic characteristics, combined with the elegance of wood, this wine can be aged for a period of 3-5 years.

### Colour

Vivid, with an interesting granite profile, good texture and depth, consistent.

### Bouquet

elegant, complex final perfume. Clear initial perceptions of toasted hazelnut and tobacco notes, followed by attractive red fruit liquor and cherry jam notes; some minutes later the glass perfumes of vanilla and spices.

### Flavour

excellent entry, a small bit of initial acidity well supported by the structure and final salinity, excellent persistence and flavor. Overall, an important wine characterized by a pleasant taste and great aging potential.

**Alcohol content** 13,5% vol.

**Optimal serving temperature** 16-18° C

### Gastronomic matches

Valpolicella Ripasso combines well with stews in general, grilled meat, as well as with the typical Venetian dish called "patisada de caval" – stewed horse meat.