

Valpolicella Ripasso

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO SUPERIORE

Pa'Riondo, with its intense, deep, rich ruby color is an international expression of its area of origin. The traditional Ripasso technique consists in **double-fermenting** a young Valpolicella on the skins, still impregnated with sugars and yeast cells, of the semi-dried grapes previously used to make the Amarone. After three years' maturation, the wine becomes more harmonious and velvety. This is the ideal time to enjoy it.

[**TYPE OF WINE**] Dry D.O.C. red.

[**GRAPE VARIETIES**] Corvina 65%, Rondinella 25%, Corvinone 10%.

[**PRODUCTION AREA**] San Pietro in Cariano and Pedemonte di Valpolicella on rich limestone soils with lots of rocks. The training system is Pergola Veronese with on average, 35-years-old vines. Yield: 5000 kg/ha.

[**PRODUCTION PROCESS**] The finest selection of Valpolicella of the current vintage is pumped onto the skins of the dried grapes that have just been used to make the Amarone. These are still impregnated with natural sugar and yeast cells, and so set off a second fermentation, thus increasing the wine's level of alcohol, as well as enriching its colour, extract and aromas and thus improving its aging potential. After maturing for 15 months in barrique **remarkable balance and structure**. It has also acquired new aromatic to-

nes and its colour has become completely stable. It spends a further 6 months in bottle prior to release.

[**TASTING NOTES**] Characterized by an intense ruby red colour, it reveals a mellow and balanced bouquet with intriguing notes of blackberry jam, mature red fruits, spices and cocoa powder. On the palate, it is mouth-filling, combining the great depth, concentration and staying power like the Amarone to the typical Valpolicella Classico Superiore fruity bouquet. Alcohol content 14%.

[**SERVING SUGGESTIONS**] It is a medium-bodied and versatile wine, which goes admirably both in wintertime with elaborate pasta or rice dishes, red meats, cutlets and chops, with roasts and moderately mature cheeses, as well as in summertime with carpaccio or roast beef. Serve at 18°C (64°F).



750 1500 ml

