

Az. Agricola Fumane
Daide Ceradini

Valpolicella Ripasso
DOC Classico Superiore



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected hillside vineyards in Fumane.



Grapes. Corvina Veronese and Corvinone Veronese 60%, Rondinella 30%, Molinara 10%. Bunches are hand picked and rigorously selected at the end of September.



Vinification. Vinification of fresh grapes, followed by a 10 days maceration on the skins. Racking, then the wine remain until February in inox and cement tanks. In February of the following year, the wine referments ("Ripasso technique") on the fresh pomace left over from the just-completed Recioto and Amarone fermentation.



Ageing. The wine is refined in big oak barrels for 1 years, then is finally refined in bottle for 4 months.



Tasting Notes. Intense ruby red colour. Spicy bouquet with intense aromas of ripe cherry and jam. Dry, full, soft flavour in the mouth, with a very pleasant bitter finish.



Analysis. Alcohol: 13,6% Vol.; Total Acidity: 5,7; Residual Sugar: 6,5 g/l.



Food pairings. Perfect with pasta dishes, meat, game and cheeses. Ideal with traditional "risotto". Recommended drinking temperature 17-°18°C.



Bottle. "Sophia", 750 ml

