



Valpolicella Ripasso DOC

Grapes Corvina, Rondinella, Corvinone

Region The Valpolicella DOC area, Veneto

Harvest In the beginning of October exclusively by hand.

Winemaking Destemmed and gentle pneumatic crushing. Fermentation temperature between 25 and 28 °C. Maceration for 10 days with scheduled punching 3 times a day. Conservation in stainless steel vats until February. Second Fermentation on the Amaraone skins during 15 days at a temperature of 15 °C with daily punching downs. Malolactic fermentation completed. Aging in wood then in bottle. Stabilization: natural.

Tasting Notes COLOR: ruby red, dense and compact.
AROMA: big intensity and persistence, ethereal, fruity with hints of cherries and dried prunes, dried flowers, sweet spiced.
TASTE: full bodied and determinate smooth, counterpoint of velvety tannins.

Alcohol content 13,5% vol

Serving temperature 16-18 °C



Amarone della Valpolicella DOCG

Grapes Corvina, Rondinella, Corvinone

Region The Valpolicella DOC area, Veneto

Harvest In the first ten days of October exclusively by hand. Appassimento (drying) in stores for 120 days.

Winemaking Destemmed and gentle pneumatic pressed in the beginning of February. Fermentation at a temperature from 12 to 23 °C. Slow maceration for 30 days (of which 12 a cold). Manual punching down of cap 3 times a day. Full malolactic fermentation. Aging in wood then in bottle. Stabilization: natural.

Tasting Notes COLOR: ruby red, dense and compact.
AROMA: big intensity and persistence, ethereal, fruity with hints of cherries and dried prunes, dried flowers, sweet spiced.
TASTE: full bodied and determinate smooth, counterpoint of velvety tannins.

Alcohol content 15,5% vol

Serving temperature 18-19 °C