



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 Amarone 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.
- Flavor: full bodied and determinate smooth, counterpoint of velvety tannins.

Alcohol content > 13.5% vol

Serving temperature > 16-18 °C

Amarone della Valpolicella DDCG

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.
- Flavor: full bodied and determinate smooth, counterpoint of velvety tannins.

Alcohol content > 15.5% vol

Serving temperature > 18-19 °C



VIVALDI