

VILLAILOREN

RIPASSO VALPOLICELLA D.O.C.

Wine type: Red wine

Grapes: Corvina, Rondinella, Corvinone

Appellation: DOC

Production area: Veneto, Italy

Bottle size: 750 ml

Serving temp.: $18 - 20^{\circ} \text{ C}$

Alcohol content: 14% Vol

Colour: Deep ruby red colour.

Fragrance: A complex perfume of cherries, red fruits and spices.

Taste: Structured palate characterized by appealing roundness, sweet tannins

and unique elegance.

It's the ideal match for roast and

Pairing: grilled red meats and mature cheeses.

VINIFICATION:

casks.

After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional "Ripasso" tecnique, which increases the alcohol, body and perfumes of the wine. The resulting wine is aged partly in stainless steel and partly in oak wood

