



Antonio Roncolato

Vigne & Vini



VALPOLICELLA RIPASSO DOC

Thanks to its unique characteristics, Ripasso of Valpolicella is one of the most known Italian wines. Traditional wine made through the “ripasso” of a young Valpolicella wine on the skins of Amarone.

ALCOHOL CONTENT: 14,5%

GRAPES: Corvina 60%, Corvinone 20%, Rondinella 20%

ORIGIN AREA: Valpolicella Doc, Lavagno

SOIL: calcareous

TRAINING SYSTEM: pergola veronese

YIELDS PER HECTARE: 120 q.li/ha

HARVEST: late September, hand-picked

VINIFICATION: Ripasso is a traditional way to make wine which involves, after the crushing of the dried Amarone grapes, the re-fermentation of the young Valpolicella on the skins of Amarone.

AGEING AND REFINING: Wine maturation takes place in French oak barriques (80%) and in steel tanks (20%) for about 10 months. Bottle refining.




Ageing potential: 6-8 years.

TASTING NOTES: The nose on this deep garnet wine opens with hints of cherries and red fruit, with mineral and lightly spicy scents. This complex and clear wine offers to the mouth the pleasure of soft tannins.



GILBERT & GAILLARD

Clear garnet. Engaging nose intermixing plum, spice, toast notes and herbs. Robust, structured, lively palate delivering delicious intensity and flowing into elegant herbal undertones with a touch of brandy and eucalyptus. A handsome Ripasso that needs time.

Recommended glass		Serving temperature		Food pairing	
	Balloon glass		Serve at 14°C		Matches perfectly with game dishes, grilled meat and seasoned cheese.