

## ACINATICO

Valpolicella Classico Superiore Ripasso  
DOC



### Tasting Notes:

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**Type:** Dry red

**Bottle size:** 0.75l, 1.5l, 3l

**Vines:** Corvina Veronese 60%, Corvinone 15%, Rondinella 20% Molinara 5%

**Harvest:** The harvest was manually in the norm of the period from September 15th in good weather conditions with rather cool temperatures.

**Vinification:** Crushing with de-stemming of the grapes, fermentation temperature: from 21°C to 23°C. 12 days of maceration. Manual cutting with a frequency of 3 per day. Conservation in steel until January 2017.

**Re-passing method:** the wine was in contact with the Amarone's skins for a period of 8/10 days at 18°C with daily pumping over. Moving in barrels at the end of May 2017. Complete malolactic fermentation.

**Aging** in French oak barriques for 12 months.

**Aging in bottle** for 6 months.

**Analytical data:** Alcohol 14%, residual reducing sugars 8 gr / l, total acidity 5.40 gr / l, Total dry extract 31 gr / l, Ph 3.55.

**Organoleptic characteristics:** **Color:** deep garnet red; **Bouquet:** intense yet subtle with hints of spices and vanilla; **Taste:** warm, full bodied with traces of dried fruit that bring to mind Amarone.

**Service:** Serve at 17°C-18°C taking care to open the bottle at least 1 hour prior to drinking.

**Gastronomy:** Combines well with meats, also white, roasts, stews and mature cheeses.