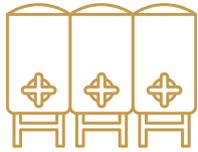
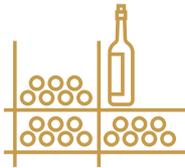


PWS
Premium Wine
Selection



VINIFICATION

The grapes are destemmed and crushed. Fermentation takes place at a controlled temperature of 25–28°C, with maceration on the skins for 10 days and programmed punch-downs three times a day. The wine is stored in stainless steel tanks until February, when it undergoes the traditional Ripasso process on the Amarone pomace, with 15 days of contact at 15°C and daily punch-downs. Complete malolactic fermentation follows.



AGEING

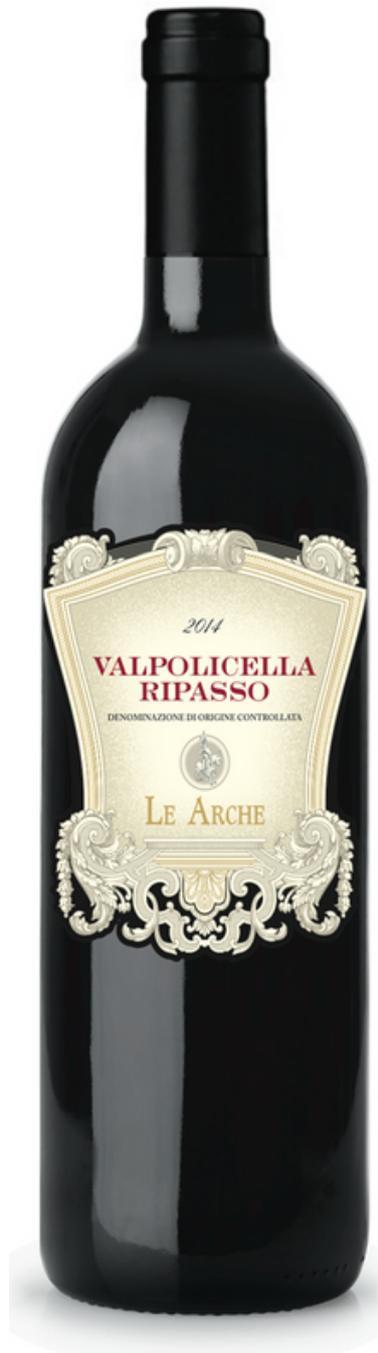
Transferred to oak barrels at the end of May for about 10 months. Natural stabilization occurs through rackings without filtration.



Deep ruby red in color.

Valpolicella Ripasso

-Le Arche-



TASTING NOTES



The bouquet opens with complex aromas of red fruit, alongside vinous and spicy notes.



Italy
Veneto
Verona



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

13,5%



GRAPE VARIETIES

Corvina, Corvinone, Rondinella

AGRICULTURAL SYSTEM

Conventional

HARVEST

September and October, exclusively hand-picked



On the palate it is harmonious, full-bodied, and velvety, with a well-balanced interplay of tannins and acidity.