

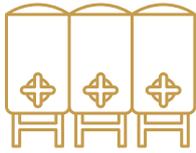


# Valpolicella Superiore Ripasso

-Silvano Piacentini-

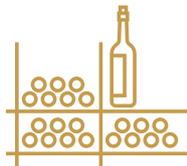


Italy  
Veneto  
Verona



## VINIFICATION

Fermentation takes place in stainless steel tanks at controlled temperature. The Valpolicella wine is then passed over the Amarone pomace for a second fermentation lasting 15-20 days, according to the traditional "Ripasso" method.



## AGEING

The wine matures for about 15 months in Slavonian oak casks and tonneaux.



Deep ruby-red colour.



## CLASSIFICATION

D.O.C.

## WINE TYPE

Red

## ALC./VOL.

13,5%



## GRAPE VARIETIES

72% Corvina  
20% Corvinone  
8% Rondinella

## AGRICULTURAL SYSTEM

Conventional

## TASTING NOTES



Ripe red berry fruit on the nose, with an intriguing balsamic hint.



On the palate, it shows fullness and structure, with sweet fruit notes supported by fine, rounded tannins.