



RED WINE

VALPOLICELLA RIPASSO DOC

Campo dei Ciliegi

Production area: Mezzane di Sotto and the Valle d'Illasi Clayey-calcareous soils

Altitude of vineyards: Over 200 metres above sea level

Grape blends: Corvina and Corvinone 70% - Rondinella 20% - Croatina and others 10%

Age of vineyards: 10-15 years

Plant training system: Guyot

Yield per hectare: 50 hl/ha

Harvest: First ten days in October, grapes are hand-picked and put into 12-15kg crates.

Vinification: Grapes are destemmed and pressed, followed by cryomaceration for 48 - 72 hours. Controlled fermentation with delestage and pumping over for 12 - 15 days. Short second fermentation on Amarone grape skins.

Aging: The wine rests in 350-litre French and American oak barrels for 12 - 15 months. Followed by refinement in the bottle for 6 months.

Tasting notes: An elegant wine, ruby red in colour with garnet red tinges. Intense and complex with perceived hints of ripe fruit, minerals and spices.

Alc./Vol.: 13%

Serving temperature: 12°C - 14°C.



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Ideal for vegetarians and vegans

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