

FRATELLI VOGADORI

Valpolicella Classico Superiore Ripasso

Grape Varietals: *Corvina, Rondinella, Corvinone, Molinara, Oseleta raised for 1 month*

Vineyard Location : *Vigolo hill in Negrar*

Altitude *100-180 meters above sea level*

Exposure *South-east*

Soil Characteristics *clayey and chalky soils*

Harvest *end of September*

Harvesting Method *Manual selection of the best bunches*

Drying process *Naturally dried for a month*

Fermentation & Aging *In temperature controlled stainless steel tanks with natural yeasts. When the*

Amarone has finished its fermentation, this wine has a second fermentation on the Amarone grapes. Ripasso is the Valpolicella Classico that has a second fermentation on the Amarone grapes. The wine has a 12 month aging in the fresh oak barrel.

Color *ruby red*

Bouquet *deep and intensive*

Taste *This wine is full-bodied, with soft fruit supported by good backbone and a long finish. Intense, ruby red in colour it has perfumes of wild red berries, with a hint of rich, dried grapes. It will continue to improve for 10 - 11 years. **Food Pairings** Pairs well with a wide range of first courses, including full-flavored pasta and risotto dishes.*

Also enjoy with roasts such as veal, turkey and lamb, as well as with grilled meats such as barbequed chicken, steak or sausages. Excellent with mushrooms and hard and semi-hard cheeses.



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