



VALPOLICELLA RIPASSO SUPERIORE

ORGANIC DOCG

Production area: Verona (city), Mezzane di Sotto (village) Marcellise (borough)

Type of land: silty-sandy with white limestone gravel

Wineyards height: 300m asl

Grapes: Corvina 55%, Corvinone 35%, Rondinella 10%

Vines age: 20 - 25 years

Breeding Sistem: Guyot

Yield: 90 q.li ha

Harvest: end of September, first ten days of October, grapes picked and selected by hand in 5kg boxes

Drying: in traditional naturally ventilated fruit rooms for about 90 days

Vinification: in stainless steel barrels for about 15 days with controlled temperature; second fermentation at the end of January on the pomace of Amarone wine for 10 days (Ripasso Technique)

Wine ageing: in new or second use barrique for 12 months, then in bottles for minimum 6/7 months before being marketed

Bottle production: 1200 per year

TASTING

color: lively ruby red

scent: ripe red fruit, plum, cherry with vanilla e chocolate notes

Flavor: smooth, intense, refined, flavor

Recommended with: first courses, braised or grilled meat, alpine cheese

Service temperature 18 - 20° C

Aging Potential 10 - 15 years

Medium alcohol content: 14,5% Vol.



CASAZEN
NaturalMente Accogliente