

PS
WINE

premium wine selection

Vini di Qualità



Valpolicella Superiore Ripasso

Silvano Piacentini

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| CLASSIFICATION | D.O.C. |
| TYPE | Red |
| REGION | Veneto |
| PROVINCE | Verona |
| GRAPE VARIETY | 72% Corvina, 20% Corvinone; 8% Rondinella |
| TYPE OF FARMING | Conventional |
| HARVEST | Manual, between late September-early October |

VINIFICATION

Fermentation takes place in controlled-temperature stainless steel vats. The wine is then pumped over the pomace from the Amarone for a second fermentation lasting around 12-15 days, using the traditional method of “Ripasso”.

MATURATION

Following vinification, the wine matures for around 15 months in Slavonian oak casks and tonneaux

TASTING NOTE

Deep ruby red colour. On the nose it shows a fragrance of ripe red berries and cherries, enhanced by an intriguing balm-like note. On the palate it's full bodied and well-structured. It offers sweetish fruity notes underpinned by elegant rounded tannins.

SIZES AND SPECIAL PACKAGING

75 cl bottles.