

PS  
WINE

premium wine selection

Vini di Qualità



# Valpolicella Superiore Ripasso

*Silvano Piacentini*

<b>CLASSIFICATION</b>	D.O.C.
<b>TYPE</b>	Red
<b>REGION</b>	Veneto
<b>PROVINCE</b>	Verona
<b>GRAPE VARIETY</b>	72% Corvina, 20% Corvinone; 8% Rondinella
<b>TYPE OF FARMING</b>	Conventional
<b>HARVEST</b>	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 NOTES

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.