

PS
WINE

premium wine selection

Vini di Qualità



Valpolicella Ripasso

Bosco dei Cerri

CLASSIFICATION	D.O.C.
TYPE	Red
REGION	Veneto
PROVINCE	Verona
GRAPE VARIETY	72% Corvina, 20% Corvinone, 8% Rondinella
TYPE OF FARMING	Conventional
HARVEST	Manual, end of September - first days of 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

At the end of vinification, the wine matures for a period of 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.