

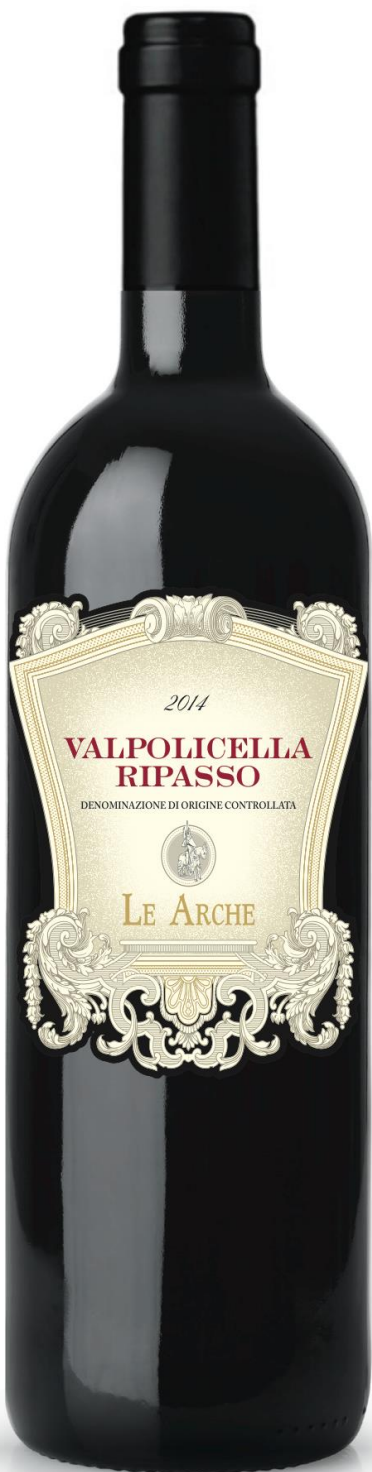
PS
wine

premium wine selection

Vini di Qualità

Valpolicella Ripasso

Le Arche



CLASSIFICATION	D.O.C.
TYPE	Red
REGION	Veneto
PROVINCE	Verona
GRAPE VARIETY	Corvina, Corvinone, Rondinella
TYPE OF FARMING	Conventional
HARVEST	September-October, with manual selection of the grape.

VINIFICATION

Pressing with destemming of the grapes. Fermentation at controlled temperature of 25-28°C. 10 days of maceration with programmed punching down 3 times a day. Stainless still until February. "Ripasso" method with refreshing on Amarone skins with contact for 15 days at 15°C temperature, with daily punching.

Complete malolactic fermentation.

MATURATION

At the end of May transfer in barrel for 10 months. Natural stabilization with transfer without filtration

TASTING NOTES

Intense ruby red colour, with complex perfumes of red fruit and spicy tones. On the palate it is harmonious, full and velvety, with a good balance between tannins and acidity.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.