

valpolicella classico superiore ripasso DOC

description:

This great wine obtained from the best Corvina, Rondinella and Molinara grapes faithfully reflects the ancient traditions. After the first fermentation in autumn, a second fermenting (ripasso) in the spring is made on the Amarone's grape skins. This process extracts the rich color and body, enhances the aroma, taste and longevity, and consequently its quality.

region:



veneto

producer:

Remo Farina

grape varieties:

60% Corvina, 25% Rondinella, 5% Molinara and 10% other

exposure:

North-West/South-West

altitude:

300m A.S.L.

soil:

Volcanic-calcareous

alcohol:

13.00%

tasting notes:

A dark ruby-red color, with the fragrance of pepper, fruit marmalade (cherries, prunes) and spices, licorice and ginger. Excellent with roasted meats and cheeses.



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