



# VALPOLICELLA

## Ripasso



**VARIETY:** Corvina, Rondinella.

**VINEYARDS:** hills of Montecchia di Crosara and Cazzano di Tramigna.

**HARVEST:** middle of September.

**VINIFICATION:** an initial fermentation in the month of October followed by a second fermentation on Amarone skins in the month of February.

**AGEING:** barrel wood.

**APPEARANCE:** deep ruby red and clear.

**NOSE:** complex with floral fragrance with hints of wild berries and jam.

**PALATE:** savory, soft and good lasting.

**ALCOHOL CONTENT:** 13,50%.vol.

**FOOD MATCHING:** this wine goes well with first courses with rich sauces, roasts, braised meats, grilled red meat, mature cheeses.

**SERVE:** it's recommend to serve at 18°C. Uncork the bottle at least some time beforehand.



Cantina di Monteforte

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