



CLIVUS

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. Astringent aftertaste.

ALCOHOL CONTENT: 13,5 % vol.

FOOD MATCHING: This wine goes well with first courses with rich sauces, roasts, braises meats, grilled red meat, mature cheese.

SERVE: It is recommended to serve at 18°C. Uncork the bottle at least some time beforehand.



Cantina di Monteforte

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