



ANTICHE TERRE[®]
VENETE

RIPASSO SUPERIORE

Duty Free



Classification: Dry Red Wine D.O.C.

Grapes: Corvina Veronese, Corvinone, Rondinella

Vinification: Valpolicella Ripasso differs from a regular Valpolicella as it undergoes a second fermentation at the end of December beginning of January after this wine is added to the skins of the Amarone that are still soaked in the Amarone wine. This gives extra body and complexity .

Production Process:

The grapes are harvested in mid September and soft pressed, then fermented and macerated for about 10 days at a temperature of 25°C After the fermentation the wine is separated from all the solid parts (skins and seeds) and stored in stainless steel vats until end of December beginning of January after which the wine is then poured onto the skins of the Amarone and left to on the skin of the Amarone for about 10 days at a temperature of 15 to 25°C . The wine is then taken off the skins and aged for 10 months in small french oak barrels and larger sized traditional barrels . The wine is finally bottled in early spring after about 14 months ageing.

Total alcohol content 14%

Total Acidity in tartaric acid 5.7 grams per litre

If the wine is stored correctly it can keep for 5 to 8 years

Colour: intense deep ruby red

Nose: fruity, of cherry ,spicy with a touch of black chocolate at the end

Taste: soft , velvety with rounded tannins well balanced off with the acidity.

Serve to be served preferably at room temperature around 18°C

Food Matching: Grilled or roasted red meats, .Goes well with hard texture mature cheese.

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