

Valpolicella Ripasso Superiore

VEGRON

Classification

Valpolicella Ripasso Superiore D.O.C.

Region

Valpolicella, Veneto, Italy

Grapes

Corvina Veronese, Corvinone, Rondinella, and other complementary varieties.

Harvest

Generally harvested from the second week of September until October.s.

Vinification

The grapes are destemmed and crushed, then fermented in stainless steel at a controlled temperature not exceeding 25°C. The process lasts an average of 7 days, with regular pump-overs. During winter, alongside the fermentation of Amarone, the "Ripasso" technique is performed: the previously obtained wine is transferred onto the fermented Amarone pomace and left in contact for a period that goes from 3 to 7 days.

Aging

Minimum aging of one year in barriques (first or second passage), large barrels, or stainless steel.

Total Alcohol Content

14 %

Longevity

If properly stored at a constant temperature of around 15°C, in a horizontal position and away from light, it can age for 5 to 8 years, developing tertiary aromas.

Color

Deep, dark ruby red.

Aroma

Intense and refined, with rich cherry and ripe red fruit notes, with hints of spices, dark chocolate, and a subtle balsamic touch.

Taste

Velvety, with well-rounded tannins that perfectly balance the acidity.

Serving

Serve at room temperature, preferably around 18°C.

Food Pairing

Ideal with grilled or roasted meats. Excellent with structured cheeses.

Bottle Sizes

0,750 L – 1.5 L – 3L



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