

PA' RIONDO RIPASSO DELLA VALPOLICELLA

PRODUCING COUNTRY: Italy | Veneto

San Pietro in Cariano and Pedemonte di Valpolicella.

Type of soil: Predominantly limestone, with lots of rocks. This traditional Ripasso technique consists in refermenting a Valpolicella Classico on the skins, still impregnated with sugars and yeast cells, of the semi-dried grapes previously used to make Amarone.

GRAPE VARIETY: Corvina 65%, Rondinella 25%, Corvinone 10%

TRAINING SYSTEM: Trentino-type pergola with, on average, 35 year-old vines

TASTING NOTES:

Characterized by an intense ruby red color, it reveals a very broad, persistent, fruity bouquet.

SERVING SUGGESTIONS:

It goes admirably with elaborate pasta or rice dishes, red meats, game, cutlets and chops, as well as with roasts and moderately mature cheeses.

ALCOHOL CONTENT: 13.5% vol. **SERVING TEMPERATURE:** 18° C_x000D_