

TENUTE ARIA
VALPOLICELLA CLASSICO
SUPERIORE RIPASSO
DOC

PRODUCING COUNTRY: Italy | Veneto

GRAPE VARIETY:

80% Corvina Veronese, 15% Corvinone, 5% Rondinella
from the Badin Estate.

VINIFICATION: Classic red vinification with
maceration of the grapes for 15 days at a controlled
temperature. Next "Ripasso" on the pomace of
Amarone for about 20 days. After fermentations,
aging for about 6 months in large oak Slavonian barre
(30/60 Hl). Settlement in steel tank before bottling and
refining in bottles for about 6 months.

TASTING NOTES:

Colour: intense and dark purple.

Nose: fruity with notes of cherry and plum, enveloping
scent of spices.

Flavour: elegant, well balanced and persistent. The
notes of fruit are perfectly combined with spicy wood.

SERVING SUGGESTIONS:

Recommended with roasted meat, grilled meat and
mature cheeses.

ALCOHOL CONTENT: 13.5% vol.

SERVING TEMPERATURE: 18° - 20°C

