



*Vini della Valpolicella*

## VALPOLICELLA RIPASSO CLASSICO SUPERIORE



- Area of Production:* Marano di Valpolicella  
Classical Valpolicella Area
- Grape varieties:* Corvina 40%, Corvinone 30%  
Rondinella 30%.
- Vinification:* Fermentation with maceration  
for 15 days, refermentation  
on the Amarone marc for 12 days,  
aging in Slavonian durmast oak casks  
for 18 months.
- Bouquet:* Intense and persistent with nuances  
of ripe and stewed fruit.
- Alcohol Content:* 14% vol.
- Serving suggestions:* Soups, meats, cheeses.