

WINE PROFILE

**Valpolicella Classico Superiore Ripasso**

Valpolicella Classico Superiore Ripasso DOC

PRODUCER : Mani di Bacco  
WINEMAKER : Marco Borghetti  
BRAND : Mani di Bacco

AVAILABLE IN :  
std size 0.75 lt

AREA : Valpolicella Classica  
(Verona, Veneto, Italy)  
VINEYARD : vineyards on the hills

TECHNICAL DATA:

ALCOHOL : 14,5 % vol.  
SUGAR : 3,7 g/l  
ACIDITY : 5,36 g/l  
EXTRACT : 31 g/l  
GRAPES : Corvina, Corvinone,  
Rondinella

WINERY NOTES:

Selected grapes are picked on harvest, to grant color, scents and structure.

Vinification is carried out at high temperature (20/26°C) to extract the maximum from the skin (mainly aroma and color).

Fermentation takes place in steel tanks, and temperatures and pump-overs\* are constantly controlled.

After the fermentation, the wine stays in steel tanks a few months, then is passed again on the grapes used for Amarone until the sugar in the skins has dried off (15/20 days). The wine ages 20/24 months in french oak barrels before bottling.

\*pump-over: process in fermentation in which the skins on top of the wine are stirred with it. This allows the wine to absorb all elements in the skins (colour, perfume, tannins, ...)

TASTING NOTES:

STYLE Strong and structured, a very important wine

EYE full ruby red, clear

MOUTH dry, full bodied and smooth, significant round tannins perfectly balanced with extract and alcohol which, with the wood aromas, gives a round and nice persistence to the palate

FOOD PAIRING Pairs well with strong flavored dishes, such as grilled meat or very intense first courses

