



# Valpolicella Ripasso Superiore “La Vigna”

## 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.

## 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 Temperature

Serve at room temperature, preferably around 18°C.

## Food Pairing

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

## Bottle Size

0,750 L - 1.5 L - 3L



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