



ANTICHE TERRE®
VENETE



Valpolicella Ripasso

Classification

Valpolicella Ripasso 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 ranging 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

13,5 %

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

Rich and harmonious, with vibrant cherry and ripe red fruit aromas, enhanced by delicate spicy nuances and a hint of dark chocolate.

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

www.anticheterrevenete.it



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
AND FORESTS

