



# Valpolicella Ripasso “Mezzomonte” Organic

## 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



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MINISTRY OF AGRICULTURE,  
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