

VALPOLICELLA RIPASSO



SIZE

750 ml

GRAPES

Corvina 60%, Corvinone 30%, Rondinella 10%.

PRODUCTION

From the ancient technique of “repassing”, namely adding the pomace of leftover grape skins of Amazon to the batch of Valpolicella wines, you get this innovative wine. It is aged in oak barrels for a year.

COLOUR

Ruby red color

BOUQUET

On the palate, it is full and rich, fruity and peppery.

TASTE

hot and good structure, it returns chocolate, pepper and liquorice. Spicy finish and tannic.

SERVING SUGGESTIONS

It goes well with pasta dishes traditional Veronese, red meat, grilled meats and mature cheeses. Excellent as a sipping wine.

Serve at 18-20 ° C.

ALCOHOL CONTENT

14% vol

Azienda Agricola

FlaTio

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