



SenzaFine Valpolicella Ripasso DOC

Vineyards: of property, located in the Eastern Valpolicella

Average age of the vineyards: 20 years

Plants per hectare: 3.000

Exposure: South, South-West

Soils: rich in clay and limestone skeleton components

Grapes: Corvina, Corvinone, Rondinella and other local varieties

Fermentation: In January, the wine Valpolicella Superiore is putted into contact with the Amarone grape skins fermented (hence the term that identifies it) to extract the remaining sugar, still present, and to increase/enhance the structure and the complexity (in terms of alcohol and tannins). Aging: 12 months part in French oak barrels and part in stainless steel tanks.

Average analytical data:

Alcoholic degree: 14,50 % Vol.

Residual sugar: 4,50 gr/l

Total acidity: 6,00 gr/l

Description and characteristics:

A deep and full ruby-red colour, showing in the nose all its complexity and elegance with hints of ripe red fruit, berries, sweet spices and references of liquorice and cocoa. On the palate, the alcohol structure blends well with a sustained acidity and a respectable and enjoyable glycerine tone. The wine is very elegant and complex, with initial rough tannins that evolve in the time: it is a wine that needs the valuable help of the time, in order to confer an absolutely exciting and velvety smoothness. Very long and persistence. Who thinks that a wine with a great structure and complexity is not so drinkable, immediately changes its mind once tasted this wine.

Best with:

Game and red meats, with a long cooking, are the ideal combinations to this wine, as well as cheeses and foods in which the aromatic quality and the structure of the dish require alcohol and structure in the wine.