

RIPASSO VALPOLICELLA DOC SUPERIORE

"Fruit-forward, dry red wine... Black fruit flavors, cherries, raspberries... Rocca Sveva Valpolicella Ripasso is a delicious match for pasta dishes with red sauces, braised meats and stews." Filippo Pedron, Winemaker Rocca Sveva Estate

GRAPES:

70% Corvina, 25% Rondinella, 5% Molinara

GROWING AREA:

The vineyards are located in the Valpolicella DOC zone, near the villages of Val di Mezzane, Illasi, and Cazzano di Tramigna. The vines are planted in calcareous soils at elevations of 150-200 meters.

HARVEST PERIOD:

First 10 days of October, all grapes are handpicked

VINIFICATION AND MATURATION:

The Valpolicella wine is "re-passed" for 11 to 14 days over the freshly-fermented grapes that have made the Amarone. This "re-passing" gives the wine increased structure and an appealing roundness. 30% of the wine is matured in oak barriques and 70% in large oak botti for 12-18 months. The wine is aged for an additional six months in the bottle prior to release.

SENSORY PROFILE:

APPEARANCE: Rich ruby tending to orange with additional aging.

BOUQUET: Generous bouquet that features rich fruit aromas including dark cherry and blackberry with a smooth touch of vanilla

PALATE: Elegant balance of red and black fruit that mingle with silky tannins leading to a lengthy finish

ALCOHOL: 13.5%

SERVING SUGGESTIONS:

Enjoy with pasta, grilled meats and wild game

SERVING TEMPERATURE:

Best enjoyed at 60°F.



ROCCASVEVA

Award winning estate wines from Verona