



# MACIÒN

Valpolicella Ripasso Superiore DOC

## Vinification

The harvest takes place at the end of September with picking by hand and selection of the best and most sun-exposed grape bunches. The grapes are destemmed and gently crushed, followed by temperature-controlled fermentation in stainless steel vats at 26-28°C. Maceration for 15 days with daily delestage and pumping over. Secondary fermentation of young Valpolicella vinified at the end of September on Amarone and Recioto grape pomace for about 10 days. About 12 months in French oak barriques and tonneaux. 8 months of bottle-aging.

## Gastronomy

On the table it pairs very well with classic roasts and first courses, such as stuffed or baked pasta. Try it with a few flakes of Monte Veronese PDO cheese.

## Sensory characteristics

Deep purplish-red in colour with violet reflections. On the nose, it offers notes of wild red berries, withered flowers and refined balsamic nuances. On the palate, it is velvety and harmonious, full-bodied and mellow while maintaining an intense and lively edge.

## Appellation

Valpolicella Ripasso  
Superiore DOC

## Grape varieties

Corvina, Corvinone  
e Rondinella

## Grado

alcolico  
14% Vol.

## Available

sizes  
0,75 l

