PODERI DEL LEONE

Valpolicella Ripasso DOC

Corvina, Corvinone, Rondinella | Alc 14% | 18-20°C

Open a few hours before drinking

Valpolicella Ripasso is obtained through a second fermentation of Valpolicella wine in contact with the residual lees of Amarone. This process lasts 15 to 20 days and is followed by a 24 months aging in French oak. Compared to Valpolicella, it is more structured and has a higher longevity, the alcohol content is higher, the acidity lower, the roundness more marked and the values of the phenolic substances and extracts are higher. Valpolicella Ripasso offers a slightly ethereal perfume of red fruits and black cherry. The palate is fine, harmonious, dry and velvety.

PRODUCTION AREA
Valpolicella, Verona Province, Veneto region

TYPE OF SOIL
Calcareous with sedimentary origin

TRAINING SYSTEM
Pergola and Guyot

VINEYARDS ELEVATION
220 - 300 meters

COLOUR
Ruby red with garnet shades

BOUQUET
Black cherry and red fruits, with slight ripe fruit hints

TASTE
Harmonious, dry and velvety

PAIRING SUGGESTION
Full-bodied, it perfectly pairs with earthy dishes and meat main courses such as grilled, roasted, or braised red meats with herbs or spices or poultry. Try it with hard and semi-hard medium-seasoned cheese

CERTIFICATO ICEA BIO VEGAN