



Valpolicella Ripasso Superiore DOC 2021

Grape varieties: Corvina, Rondinella, Corvinore, Molinara, Oseleta.

Vineyards: The grapes come exclusively from vineyards cultivated using organic farming.

Soil: Limestone and clay, altitude 180 m a.s.l.

Harvest: Fresh grapes harvested by hand in the first half of September.

Vinification: The fresh grapes, just picked, are immediately crushed in oak vats where spontaneous fermentation begins, with only temperature control. At the end of fermentation, the wine obtained stay in cement awaiting the pressing of the Recioto which will take place in the first days of January. Once the Recioto is obtained, the "Ripasso" will be carried out, a traditional process that consists of putting the new wine in contact for a few days with the skins of the Recioto rich in color, sugars and aromatic substances typical of drying in order to obtain a more important, soft and fragrant wine. Aged in oak barrels for at least 30 months. Bottled unfiltered and with low sulphite content.

Description: Ruby red color with faint orange reflections. The nose is direct, ripe red fruits blend with the spice of oak, light cocoa. The taste is enveloping, soft, return of crunchy fruit, red berries and cherry.

Food pairings: Medium-bodied wine, well-balanced. Ideal to accompany second courses, such as rabbit, roasts, and grilled meats. Excellent glass to accompany mixed cold cuts and not too mature cheeses. Serving temperature 16-18°C.

Analytical data:

Alcohol content: 13.94% vol

Sugars: 2.2 g/l

Total acidity: 6.78 g/l

pH: 3.30

Total sulfur dioxide less than: 40 mg/l

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