

TERRENEGRE

Valpolicella DOC Classico "Ripasso"



Region: Valpolicella, Verona, Veneto.



Vineyards: Selected vineyards located on the hills of Valpolicella, between the shires of Marano and Valgatara, in the Classica production area of the homonymous wine.



Grapes: Corvina Veronese e Corvinone Veronese 80%, Rondinella 20%, all selected and harvested by hand.



Vinification: Valpolicella DOC Classico produced following the traditional "Ripasso" technique. Fermentation and maceration of the fresh grapes last about 10 days and are carried out in October. The wine then remains for about 3/4 months in cement or steel tanks. Afterwards it is refermented on the freshly drawn Amarone marcs, which gives this wine more body and complexity.



Ageing: Maturation in 50hl Slavonian oak barrels for 12 months, followed by a further 4 months evolution in the bottle.



Tasting Notes: Intense ruby red wine with an ethereal and delicate aroma, harmonious and dry flavor, and a bitterish aftertaste.



Analysis: Total acidity 5.7 g/l, residual sugar 6.5 g/l, 13.5% alcohol.



Food pairings: Excellent wine to pair with game meat, cold cuts and cheeses. Best served at 17-18 °C.



Bottle: 0.750ml bottle in 12 bottles packages.