



Valpolicella Ripasso “Le Ragose”

Wine	Dry Red
Grapes	50% Corvina, 20% Rondinella, 20% Corvinone, 10% others
Harvest	The fruit is hand-picked and fermented in temperature-controlled stainless steel tanks with indigenous yeasts for 12-14 days
Vinification	<p>The Valpolicella wine produced in September-October is re-fermented for 15-20 days in January on the lees of the Amarone using the ripasso method.</p> <p>The Amarone lees and skins contain sugars and re-fermentation absorbs about 10% of Amarone, giving the wine more aromatic complexity while maintaining Valpolicella’s lighter mouthfeel.</p> <p>The presence of residual sugar in the pomace of Amarone Valpolicella allows the extraction of the characteristics typical of Amarone: aromas of dried fruit, alcohol and structure.</p>
Alcohol	14°
Food Match	Meat and Wild Game
Serving Temperature	18°C - 20°C
Planted Area	Grapes selected in 16 hectares of vineyards of several years of planting
Exposure	West-Southwest
Soil	Red and brown clays, and Eocene limestone
Plantation	Simple trellis
Plants per Hectar	4200
Acidity	5.5 - 6.0 grams/liter

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