



Valpolicella Ripasso “Le Sassine”

Wine	Dry Red
Grapes	50% Corvina, 20% Rondinella, 20% Corvinone, 10% others (Forselina, Negrara, Pelara, Barbera, Oseleta, Croatina, Merlot)
Harvest	The fruit is hand-picked
Vinification	<p>n September-October, in red, after destemming. Fermentation in stainless steel for about 10-15 days with indigenous yeasts, then stored in tanks of steel. In December/January following the Ripasso of the Valpolicella wine produced in September-October on the Amarone skins. The presence of residual sugar in the pomace of Amarone Valpolicella allows the fermentation, extraction of characters typical of Amarone: aromas of dried fruit, alcohol and structure. Aged in stainless steel and oak botte from Slavonia.</p>
Alcohol	14/14,5°
Tasting Notes	<p>Black cherry, Christmas spice, Leather, Moist tobacco, Honey, Cedar and barbecue smoke all define the bouquet. It is long and smooth, with a soft, velvety finish. It needs some air to open up.</p>
Food Match	Meat and Wild Game
Serving Temperature	18°C - 20°C
Planted Area	Grapes selected in 3.5 hectares of vineyards of several years of planting
Exposure	South
Soil	Red and brown clay, on Eocene limestone
Plantation	Simple trellis
Plants per Hectar	4200
Acidity	5.5 - 6.0 grams/liter

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