

Farina

Valpolicella Ripasso Classico Superiore DOC

Fermentation with a good maceration and at least two pump-overs per day follows the first racking. The re-fermentation on the marc of Amarone in January ("ripasso"), gives the wine deeper color, structure and alcohol. The wine ages in Slavonian oak barrels followed by time in the bottle before release.

Grape varieties 50% Corvina, 15% Corvinone, 20% Rondinella, 5% Molinara, and 10% Oseleta

Altitude 300 m ASL

Soil Volcanic-calcareous

Alcohol 13.5%

Tasting notes

A dark ruby-red color, with the fragrance of pepper, fruit marmalade (cherries, prunes) and spices, licorice and ginger. Excellent with roasted meats and cheeses.

Banville

Wine Merchants

www.banvillewine.com



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