

Farina

Montecorna Valpolicella Ripasso Classico Superiore DOC

Location of the vineyards: San Pietro
in Cariano, Masua/Montecorna

Grape varieties 70% Corvina,
15% Corvinone, 10% Rondinella, 5%
Molinara

Altitude 400m ASL

Soil Volcanic-Calcareous-Gravelly

Alcohol 14%



Tasting notes

Deep ruby red in color. Complex, with aromas of sour cherry and plum jam followed by spicy vanilla notes, leather, roasted coffee. Enveloping, compact, but refined and harmonic. Excellent with roasted meat, braised meat, game and mature cheeses.

Banville
Wine Merchants

www.banvillewine.com

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