



NOVAIA



VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE

14% alc.



- **QUALIFICATION:** Valpolicella Ripasso DOC Classico Superiore - Organic wine.
- **CERTIFICATION:** Controlled Designation of Origin Guaranteed V.Q.P.R.D (quality wine).
- **GRAPE VARIETIES:** Corvina, Corvinone and Rondinella.
- **ORIGIN:** From our hilly vineyards located in Novaia, in Marano di Valpolicella (in the province of Verona). Hilly vineyards in Valpolicella Classica (250-400 m a.s.l.), mainly exposed to south/south-east.
- **GRAPE HARVEST SEASON AND PICKING METHOD:** Last week of September, manual harvesting of grapes.
- **VINIFICATION:** Grapes are destemmed and crushed softly; fermentation with indigenous yeasts takes place at controlled temperature in oak truncated-cone vats.
- **RIPASSO METHOD:** A traditional vinification technique, which consists in refermenting (a second fermentation) the Valpolicella wine – produced in September – on grape skins, rich in alcohol and sugar, of Recioto and Amarone wines – produced in January.
- **AGEING:** 12 months in wooden barrels, 4 months in bottle.
- **AGEING AND CONSERVATION CAPACITY:** If stored properly, this wine is likely to age well up to 7/8 years. It is recommended to store bottles horizontally in a cool and dark place, at constant temperature and humidity.
- **SENSORY PROFILE:** A deep ruby colour. An intense and clear aroma with hints of spices and peculiar notes given by the second fermentation on Amarone skins (Ripasso method). On the palate a good alcohol content, a medium-low acidity and evolved tannins. A full-bodied, structured, sapid, persistent, well-balanced wine.
- **PAIRING SUGGESTIONS:** Tasty first courses; grilled, roasted, stewed and boiled red meats; medium-aged cheeses.
- **SERVING TEMPERATURE:** 18°C. Decant the wine before serving.
- **BOTTLE SIZE:** 750 ml | Magnum 1500 ml.