



Ca' Vegar - Valpolicella Ripasso DOC

CLASSIFICATION:

Valpolicella Ripasso DOC

GRAPE VARIETIES:

Corvina Veronese, Corvinone, Rondinella, Molinara.

GROWING LOCATION:

Northern Italy, Veneto.

VINEYARD:

Ferrous soil on calcareous marl. 15-30 years old vines.

CULTIVATION - HARVEST:

Guyot and trellised.

MATURATION AND REFINEMENT:

Red vinification with the traditional second fermentation method. Refined in big oak casks (50hl) for 6 months.

TASTING NOTES:

Intense ruby-red color. Deep and velvety on the nose with hints of cherries. Full bodied, robust and velvety on the palate.

ALCOHOL CONTENT: 13.5% vol.

RECOMMENDED PAIRINGS:

Grilled meat, venison with polenta, aged cheeses.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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