



PAOLO COTTINI

## Valpolicella RIPASSO DOC Classico Superiore

A smoothly rounded and mature wine obtained from the best Corvina, Corvinone and Rondinella grapes vinified using the traditional “ripasso” method over dried grapes.

**Production Area:** Valpolicella Classica, Castelrotto di San Pietro in Cariano, Verona

**Grapes:** Corvina 60%, Corvinone 30%, Rondinella 10% (only local grapes)

**Vineyard training system:** Veronese Pergola (arbour)

**Harvest:** manual

**Vinification:** Soft pressing and natural fermentation (20-25 days) without any chemical agents or external additives, using special steel and wooden tanks.

In January/ February the wine is passed again on the noble skins of Recioto and Amarone. In this way the wine structure becomes stronger, rich of complex fragrances and tannins. This is called the “Ripasso Technique”.

**Ageing and Refinement:** 15 months in 3000 Lt. casks, refinement 6 months in bottles.

**Serving Suggestions:** T. 18-20°C, large glass; Uncork the bottle two hours before consumption. The wine can be enjoyed for a full day after opening. It is ready for drinking but it will further improve in quality for at least ten years.

**Features:** The wine harmoniously combines the characteristic of the Valpolicella area, it is a fusion of elegance and character of the vineyards. Dry and velvety, with slightly bitter, sapid and well-balanced body.

**Bottle:** Lt. 0,75

**Cap:** cork

**Alcohol by Volume:** Vol. 13,50%

