



“PORTA ERBE”
RIPASSO
VALPOLICELLA CLASSICO
SUPERIORE DOC

GRAPE VARIETY 70% Corvina, 20% Rondinella, 5% Molinara,

PRODUCTION 75 hl/Ha.

LOCATION Vineyards located in a pre-hill zone in the Valpolicella Classico Area

VINEYARD The soil composition, its micro-climate, orientation and particular ventilation, give to the grapes of this wine the best peculiar feature requested for the old vinification method called “ripasso” (double fermentation).

GRAPES HARVEST by hand, second fortnight of September

VINIFICATION the wine obtained from the vinification of “Valpolicella Classico” grapes is re-fermented on intact and still slightly sweet Recioto-Amarone dregs. In so doing the alcoholic degree, colour and body are increased and the wine obtained is suitable for a long maturation in oak casks.

CHARACTERISTICS deep ruby red colour, typical intense scent of fruit, medium bodied, generous, warm, it reminds raisins and berry and it has a clean flavourful finish.

ALCOHOLIC CONTENT 14 % vol.

SERVING TEMPERATURE 20 °C.

GASTRONOMIC ADVICE : it combines very well with tasty dishes, grilled mixed meats, roasts, red meats, game and cheeses. It is advisable to uncork the bottle at least one hour before serving the wine.