



VENETO

## **Ripasso Valpolicella Classico DOC Superiore**

**Grapes:** 70% Corvina, 20% Sangiovese, 10% Rondinella

**Area of Production:** Veneto

**Wine Making Process:** A process used in producing some Valpolicella wines to give them greater richness and body. After the wine is fermented, it's placed in casks containing the lees from a prior batch of Recioto or Amarone, a concentrated wine made from dry grapes. This process, which lasts from 2 to 3 weeks, adds color, tannins, and complex flavors.

**Alcohol:** 13.5%

**Tasting Notes:** This is a broad and thick Ripasso with dense chocolate notes followed by prunes, figs and dried fruit. The wine boasts deep extraction with a smooth core of mature cherry fruit. Overall, its tastes ripe and slightly jammy.

**Food Pairing:** This wine goes great with any seafood dish.



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