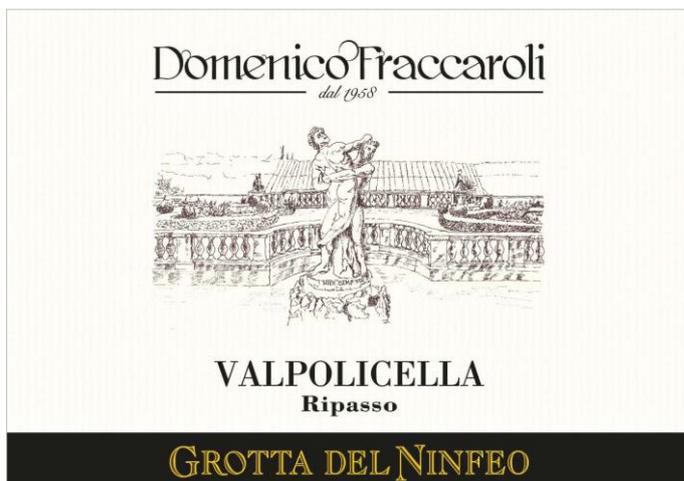


# Domenico Fraccaroli

dal 1958



## VALPOLICELLA SUPERIORE RIPASSO

DOC

DENOMINAZIONE DI ORIGINE CONTROLLATA

**DESIGNATION:** Denomination of Controlled Origin (DOC)

**GRAPE VARIETIES:** Corvinone and Corvina 70%, Rondinella 20%, Molinara 5%, Cabernet 5%

**GEOGRAPHICAL AREA:** S. Pietro di Lavagno - VERONA

**ALTITUDE:** 140-160 msl

**EXPOSURE:** South, South-East

**SOIL:** Calcareous, volcanic

**TRAINING SYSTEM:** Pergola Veronese and Guyot

**PLANTS per HECTAR:** 4200

**VINEYARD YEAR:** 1985-1994

**HARVEST:** By hand in 15 kg trays

**ALCOHOL:** 14 % by vol.

**VINIFICATION:** After the de-stemming, the maturation and fermentation is carried out in vertical vats under controlled temperature for 8 days. After the racking and a rest in steel vats, in January the wine referments on Amarone grape skins, according to the method "Ripasso", for 4 days. The wine is drained off and racked in French oak tonneaux for 12 months and it finally refines in the bottle for 8 months before being released.

**ORGANOLEPTIC CHARACTERISTICS:** Valpolicella Ripasso Grotta del Ninfeo has an intense ruby red colour.

On the nose subtle hints of red ripe fruit and coffee.

As a "silk dress tailored for the palate" it is refined and elegant, with soft and light tannins and an incredibly long and persistent finish.

**FOOD PAIRING:** Valpolicella Ripasso Grotta del Ninfeo matches perfectly with boiled meat, rabbit, red meat and cheese.

**SERVING TEMPERATURE:** 16-18° C.

