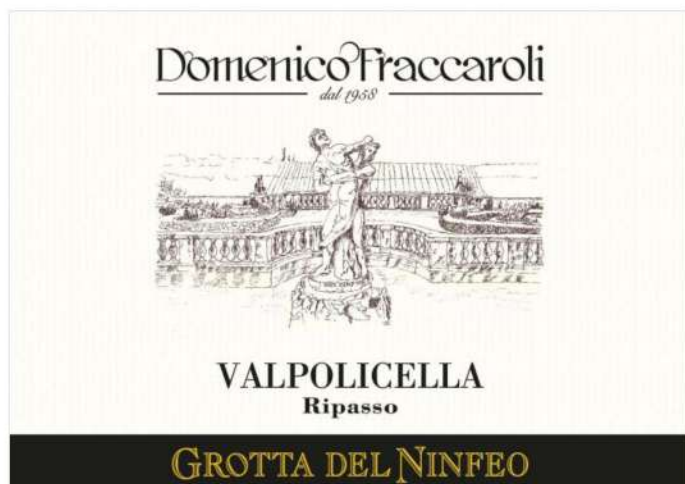


Domenico Fraccaroli

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.

