

# VALPOLICELLA DOC CLASSICO SUPERIORE RIPASSO MONTEPALÀ

It has a bright ruby red colour, it has a strong vinous bouquet that hints of plum, cherry and spice. It is dry, slightly tannic flavour, warm, balanced. It is a superb wine with game and sharp cheeses.



Vigneto:	In the hilly vineyard of Montepalà, in S.Ambrogio di Valpolicella, exposed to south
Vitigni:	65% Corvina, 25% Corvinon, 10% Rondinella
Vinificazione:	it is obtained by traditional technique, fermenting the valpolicella doc classico superiore previously produced on Amarone skins. It is aged 18 months in slavonian oak barrels.
Maturazione:	18 months in Slavonian oak barrels.
Gradazione:	14% vol.
Temperatura servizio:	18°C.
Pairing with:	Roastbeef, grilled meat