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VALPOLICELLA RIPASSO DOC

A second time through the warmth of the grapes. The Ripasso method is a tradition that renews itself every year: the Valpolicella wine “passes” on the Amarone skins, obtained from Corvina, Rondinella and Corvinone grapes, when they are still warm and rich in sugar...



Colour *Vivid and intense ruby red.*

Nose *An elegant and intense aroma with scents of ripe red fruit, such as raspberry and Agostana plum ready to be turned into jam.*

Taste *Well-balanced, warm and intense in its sweetest tannins, with an elegant spiced aftertaste and a toasted persistence.*

Method of production The Ripasso vinification prescribes that Valpolicella wine is kept in contact with the skins of the Amarone for few days. In this period a second fermentation takes place, followed by a refinement in barrique for at least 18 months.

Alcohol 14,5%.

Harvest Harvested by hand between the end of September and the beginning of October.

Grape Corvina, Corvinone and Rondinella.

Food matching It perfectly pairs long cooking meat or grilled meat with balsamic reductions. Excellent meditation wine.

Bottle size 0,75 l.

How to serve 18°C, we suggest to open the bottle half an hour before serving; if the wine has aged, decant it.

How to list on wine menus Valpolicella Ripasso DOC, 2014, Sutto.



Sutto agricola

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