

NINO ARDEVI

VALPOLICELLA RIPASSO D.O.C.



Wine type:	Red wine
Grapes:	Corvina, Rondinella, Corvinone
Appellation:	DOC
Production area:	Veneto, Italy
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14% Vol

Colour: Intense ruby red with purple reflections.

Fragrance: Fragrance of ripe red fruit and cherry.

Taste: Full body, with silky tannins and a complex bouquet with hints of plums and ripe red fruit.

Pairing: It perfectly matches with risotto, roast and grilled meats, stews.

VINIFICATION:

Grapes are harvested in September. They are pressed, cold macerated and fermented for about 10 days, then the wine is placed in stainless steel tanks. The "Ripasso" (meaning "re-passed") method involves a second fermentation of the fresh wine on the skins of Amarone for about 10 days. The wine then ages for about 12 months in oak barrels and for at least 6 months in the bottle.

