

BENAZZOLI

VALPOLICELLA

Superiore doc *Ripasso*



Vineyard location: Monte di Sant'Ambrogio, in the heart of the classical area of Valpolicella.

Soil: vineyards of high hills (490-500 m) characterized by clays and calcareous marl.

Grape varieties: Corvina, Rondinella, Molinara, Negrara and Croatina.

Grape harvest: hand picked with selection of the best grapes.

Vinification: the *Ripasso method* consists in leaving the Valpolicella wine in contact with the residual Amarone skins for about 10 days. During this time a second fermentation takes place. This technique gives the wine a greater structure, longevity and a more marked roundness.

Ageing: 2 years in French oak barrels.

Tasting notes: intense ruby red colour with vibrant garnet reflections. On the nose it offers delightful scents of small, ripe red fruits, which give way to elegant floral notes of violets and red roses, as well as intriguing spicy tones of nutmeg, black pepper and cloves. It offers a lithe entry onto the palate, in which the warm, alcoholic sensations are amply counterpointed by soft tannins, great freshness and a satisfying tanginess that invite you to take another sip. The floral sensations return on the fine, clean finish.

Serving suggestions: this wine, which is full-bodied yet supple, can be matched with a whole host of dishes. Delicious with a juicy barbecued rib steak or cold roast beef, our *Valpolicella Ripasso* also makes an elegant foil for more complex dishes like stews, even game-based ones.

Serving temperature: 17-18°C

Closure type: cork