



# Corte San Benedetto Valpolicella Ripasso “Classico Superiore”



**Varietal:** Corvina Veronese 65%, Corvinone 20%, Rondinella 15%

**Appellation:** Amarone D.O.C.G.

**Alcohol %:** 15

**Residual Sugar:** 5 gr / liter

**Acidity:** 5.9 gr / ltr

**Dry Residual:** 34 gr / Lt

**Age of Vines:** 30 yrs

**Tasting Notes:** Dark ruby red. Complex nose with red fruits, vinous and spicy. In the mouth it is well bodied, generous, warm, and long-lasting.

**Ageing:** Ageing takes place in large oak barrels from Slavonia for 3 year. It rests for six months in bottles before selling.

**Winemaking:** Valpolicella Ripasso takes its name from the method used to produce this wine. In February the wine obtained from the grapes harvested in October is left to re-ferment with the skins of the grapes used for Amarone and Recioto production. With this second fermentation the body, color and alcoholic content of the wine are increased. Ageing takes place in large oak barrels from Slavonia for 3 year. It rests for six months in bottles before selling.

**Food Pairing:** It pairs up well with all types of meat, both grilled and braised, and to aged cheeses.

## Accolades

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