



# *Corte Armano*

## *Valpolicella Ripasso*



**Varietal:** 70% Corvina, 30% Rondinella

**Elevation:** 50-100m

**Practice:**

**Dry Extract:**

**Appellation:** Veneto, Italy

**Production:**

**Alcohol:** 15%

**Acidity:**

**Residual Sugar:**

**pH Level:**

### **Tasting Notes:**

Intense ruby red color with violet edges. Warm, spicy, powerful nose with intense aromas of cherry, bitter almond and vanilla. Full flavored and full bodied. Rich and round in the mouth.

### **Aging:**

The new "Ripasso" (re-passed) wine is then racked and aged for 1 year in large oak barrels. After bottling, the wine is aged for an additional 6 months prior to release.

### **Winemaking:**

Carefully selected grapes are hand-picked. Vinification continues with a 10-day maceration period with the skins intact. The wine is then racked and left to age in stainless steel and cement vats. In February following the vintage, the fresh pomace, leftover from the Recioto and Amarone fermentations, is added to the wine prompting an additional fermentation. This increases the alcohol content and adds body and flavor to the wine.

### **Food Pairing:**

Ideal with red meat and aged cheeses. Decanting is recommended.

### **Accolades:**

2016 Wine Spectator – 88 pts