



# Villalta

## Ripasso Valpolicella Superiore



**Varietal:** 80 % Corvina, 20 % Rondinella

**Elevation:**

**Practice:** Hand-picked

**Dry Extract:**

**Appellation:** Veneto, Italy

**Production:**

**Alcohol %:**

**Acidity:**

**Residual Sugar:**

**pH Level:**



### Tasting Notes:

Intense ruby-red color, with a complex bouquet, reminiscent of cherries, raspberries and redcurrants. The oak ageing adds a pleasant roasted and spicy aroma. On the palate, the wine is full-bodied, supple and well-balanced and with a long finish.

### Aging:

The wine is raked, softly pressed and one part of the wine is aged in barriques for about 10-12 months.

### Winemaking:

Once in the cellar the grapes are de-stemmed. The fermentation takes place at 79-82 F (26-28°C). The contact with the skins lasts about 8-10 days and is followed by racking and malolactic fermentation. The wine is then kept in stainless-steel until January when it is left in contact with the Amarone skins for about 5-7 days.

### Food Pairing:

Perfect with roast red meats and mature cheese.

### Accolades:

- 2015 James Suckling – 90 pts
- 2015 Wine Spectator – 88 pts
- 2014 James Suckling – 90 pts