



# Luciano Arduini Valpolicella Ripasso Classico Superiore



**Varietal:** Corvina (60%), Corvinone (20%), Rondinella (20%)

**Appellation:** Valpolicella DOC

**Alcohol %:** 13.5

**Residual Sugar:** 5.20 gr / liter

**Acidity:** 5.70 gr / ltr

**ph:** 3.65

**Tasting Notes:** The traditional “Ripasso” technique uses part of the best Valpolicella which is then fermented a second time using Amarone marc to increase the alcohol content and give the wine more color, extracts and aromas.

Ruby red in color with light violet hues, it has a fresh and floral bouquet characterized by hints of fruits of the forest. A well-balanced and dry flavor.

**Aging:** After being drawn off, the wine is transferred into casks where it is left to mature for around 12 months, after which it undergoes further ageing in the bottle.

**Winemaking:** De-stalking and gentle pressing. First maceration lasting approx. 15 days during which time manual punching down and pumping over is carried out. Afterwards, the “Ripasso” technique is used, involving fermentation on intact Amarone grape skins for around 10 days between February and March.

**Food Pairing:** The perfect accompaniment to red meat, grilled meat and mature cheese.

Accolades

2017 96 pts Decanter



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