

VALDIMEZZO

VALPOLICELLA RIPASSO DOC SUPERIORE

GRAPES

55% Corvina
25% Corvinone
15% Rondinella
5% Croatina

AREA OF PRODUCTION

Vineyards in the hills north-east of Verona.

VINIFICATION

Vineyard selection of the best grape bunches. The grapes are subsequently pressed gently, followed by skin maceration at low temperature for 8-10 days. The fresh wine then goes through the unique "ripasso" process, wherein it is passed through the pomace of Amarone. During this second fermentation, the wine receives from the dried pomace part of the characteristics that are typical of Amarone. After the malolactic fermentation, the refinement of about 12-18 months begins, which also includes medium and large barrels. After bottling the wine rests for at least 6 months in the bottle.

TASTING NOTES

Deep shades of vivid garnet in colour. A noteworthy bouquet with aromas of red berries crossing over to ripe cherry. Elegantly round and full bodied.

FOOD PAIRINGS

It goes perfectly with savory first courses such as risotto with porcini mushrooms, grilled meats, roasts, and medium-aged cheeses.

ALCOHOL DEGREE

13,5% vol



SARTORI
DI VERONA