

## Valpolicella Ripasso Classico Superiore DOC

www.rubinellivajol.it



VARIETALS	50% Corvina, 25% Corvinone, 15% Rondinella, 5% Molinara, 5% Oseleta
VINTAGE	2018
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 14.5% Residual sugar 2.3 g/l Total acidity 6 g/l
APPEARANCE NOSE PALATE	Bright red, deep ruby. Intense bouquet with notes of black cherry, red fruits, blueberry, spices and rhubarb. This is a full and rounded wine, with great structure. The alcohol content is balanced with velvety tannins and guarantees excellent drinkability with tertiary and balsamic notes.
AGEING	The wine is re-fermented 5-6 days over the marcs of Amarone and is then left to mature in large oak barrels for 24 months.
PAIRING	The perfect wine for the whole meal and particually suited to roasted meats and grilled t-bone steaks.
RATINGS	93pts falstaff 3.8
ORDER CODE	IT344