



# CORTE S.ANNA

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## Valpolicella Ripasso Classico Superiore DOC

VARIETALS	50% Corvina, 35% Corvinone, 10% Rondinella, 5% Oseleta
VINTAGE	2020
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 14% Residual sugar 2.5 g/l Total acidity 2.98 g/l
APPEARANCE	Intense ruby red.
NOSE	The nose impresses with the typical aromas of dried fruit, raisins, dark berries and a little tobacco.
PALATE	On the palate the wine is full, rounded and strongly structured. Fruity and spicy with a slightly sweet edge, round tannins and a velvety mouthfeel.
AGEING	The wine is re-fermented 5-6 days over the marcs of Amarone and is then then ages for 12 months in large wooden barrels.
PAIRING	Wonderful with Italian specialties such as pizza and pasta, barbecue, hearty meat dishes or mature hard cheeses.
ORDER CODE	IT0521