

MONTRESOR

Primo Ripasso Valpolicella Ripasso Superiore DOP

www.vinimontresor.com

VARIETALS	Corvina, Rondinella, Molinara
VINTAGE	2019
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 5.4g/l Residual sugar 4 g/l
APPEARANCE NOSE PALATE	Ruby red colour, with garnet reflections. On the nose it displays aromas of cherry, blackberry and dried fruit. A good structure on the palate with rich fruit. Soft and velvety tannins.
AGEING	This wine undergoes the Ripasso method: second fermentation on the pomace still slightly sweet of Amarone to enhance the aromas and give structure and complexity. Maturation in wood for about 2 years.
PAIRING	Perfect with all meat dishes, game and long-seasoned cheeses.
RATINGS	90pts JAMESSUCKLING.COM 4.1 VIVINO
ORDER CODE	IT0713