



AZIENDA AGRICOLA
MIZZON
di Perusi Nicola



VALPOLICELLA RIPASSO CLASSICO SUPERIORE

In its intense red color, with garnet reflections, you can feel the ethereal smells of dry grapes, cherries and plum that blend with the almond and the violet flowers.

This wine with its balanced and intense, strong and warm taste is pure elegance and is self-awareness of its bond with the Amarone wine.

Once decanted the Amarone wine from its marcs, the wine from the grapes pressed in September will be poured inside the tank for the second alcoholic fermentation that transforms the Valpolicella wine to the more tasteful and aromatic Ripasso, with a new intense color and more alcohol content.

When the fermentation is over, the wine will be treasured in French oak barrels for 18 months.

Vineyards: Pergola Veronese with 35 years old vines. San Pietro in Cariano, Valpolicella classica

Production: The fresh grapes are handly selected and pressed during the harvesting at the end of September. In February, the obtained wine, is poured on the Amarone marcs to ferment

Ageing: 18-24 months in French oak, 6 months in steel tanks and 6 months in bottle

Grapes: 65% Corvina, 20% Rondinella, 15% Corvinone

Colour: ruby red with garnet reflections

Smell: ethereal, spicy, with a smell of ripe fruits and cherries, plums, almonds and violet flowers

Taste: velvety, warm, refined, tannic and balanced

Alcohol content: 14% Vol.

Serving suggestions: serve at 18°C, open the bottle at least half an hour before consumption

Gastronomy: it is a wine that can be accompanied with a great number of dishes among them: risotto, grills and roasts