

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

Our Valpolicella Ripasso Classico Superiore is a product of the peculiar technique of "Ripasso": the Valpolicella wine is obtained from the vinification of freshly picked grapes.

In February, after pressing the dried grapes for Amarone, we use the marc leftover to start a second fermentation of Valpolicella; thus, Ripasso, which means "re-pass".

The result is an inimitable mixture of fresh aromas of red grapes, ripened fruits and fine spicy notes of Amarone. Its complex taste has character, pleasantness, softness and balance.

You can store this wine for 10-12 years in a cool (15° C) and humid place, with no direct sunlight. We suggest you to open the bottle at least half an hour before serving it, at a temperature of 15° C.



Vine Variety:

Corvina, Corvinone, Rondinella, Molinara, Croatina

Terroir:

Clay soil, calcareous

Production Regulations:

Valpolicella Ripasso DOC

Refinement:

Oak barrels, 18 months

Colour:

Ruby red

Aroma:

Ripe cherry, spices

Taste:

Well-balanced, soft, intense

Alcohol:

14%

Capacity:

750 ml

Ideal pairing:

Seconds of meat



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This cellar is
a member of:

