

VALPOLICELLA RIPASSO DOC SUPERIORE ZIO BRUNO



RIPASSO IS AN OENOLOGICAL TECHNIQUE USED FOR THE PRODUCTION OF VALPOLICELLA RIPASSO, A RED WINE PRODUCED ONLY IN THE VALPOLICELLA REGION.

NOT EVERYONE KNOWS THE SECRETS OF THIS PARTICULAR METHOD, IT IS AN ANCIENT TECHNIQUE.

THE VALPOLICELLA IS WORKED (REPASSED) FOR A CERTAIN PERIOD WITH THE FRESHLY PRESSED MARCS OF THE AMARONE AND WITH THIS PROCEDURE A WINE WITH THE LIGHTNESS OF VALPOLICELLA AND THE POWER OF AMARONE IS MADE.

GRAPES: CORVINA, CORVINONE, RONDINELLA AND MORE.

ORIGIN: THE VINEYARDS ARE LOCATED IN THE VALPOLICELLA DOC AREA.

VINIFICATION AND AGING: THE VALPOLICELLA IS PASSED OVER THE AMARONE MARC, THE WINE IS TRANSFERRED TO FRENCH OAK BARRELS FOR 24 MONTHS.

COLOR: INTENSE RUBY RED.

BOUQUET: INTENSE, COMPLEX AND FINE, AROMATIC AND FRAGRANT.

TASTE: HINTS OF IMMEDIATELY HIT CHERRIES, BLACKBERRIES AND RASPBERRIES, WITH AN AFTERTASTE OF VANILLA. A WINE VERY PERSISTENT, FULL-BODIED, READY TO BE ENJOYED.

ALCOHOL: 15% VOL.

FOOD PAIRINGS: ROAST WINE THAT GOES WELL WITH ALL MEATS, BOTH GRILLED AND BRAISED, AND AGED AND FERMENTED CHEESES.