

# ESPRIT DU VIN

*'An occasion for every wine'*

## VALPOLICELLA RIPASSO CLASSICO SUPERIORE



### Winemaker's Notes

This wine comes from the fermentation of Valpolicella Classico on the pomace of Recioto and Amarone. Fermentation took place over ten days. It was aged for twelve months in barrels, and three months in bottles. The result is a high quality wine with a long life, strong character, and an intense bouquet.

### Description

This wine has an intense bouquet of cherry, plum, and jam.

### Serving Suggestion

### Spec Sheet

Vineyard	Corte Rugolin
Varietal	Corvina 40%
	Corvinone 20%
	Rondinella 20%
	Other varietals 20%
Region	Friuli-Venezia Giulia
Appellation	
Vintage	2014
Body	Full
Alcohol %	14.5%