CINQUESEGNI
ART WINERY

4CENTO
VALPOLICELLA RIPASSO DOC SUPERIORE

CLASSIFICATION:
Valpolicella Superiore Ripasso DOC

PRODUCTION AREA:
Valpolicella

TRAINING SYSTEM:
Guyot and Pergola

HARVEST PERIOD:
Mid-September

FERMENTATION:
At a controlled temperature for about 7/10 days the first and 15 days the second in contact with the Amarone's skins (Ripasso method).

VINIFICATION:
soft crushing of destemmed grapes to obtain Valpolicella

AGEING:
18 months in barrique

ANALYTICAL DATA:
Residual Sugar 9 gr/lt
Total acidity 5,55 g/l
Dry extract 36 gr/lt

TASTING NOTES:
Valpolicella Ripasso Superiore DOC has a great personality and an elegant wine with a beautiful intense and deep ruby red color. Spicy and fruity with notes of cherry and berries, a pinch of black pepper and cocoa. On the palate it is complex, elegant and harmonious, surprisingly fresh and with a good persistent tannin.

GRAPES
60% Corvina, 25% Corvinone, 15% Rondinella

TEMPERATURE:
16 - 18°C

ALCOHOL:
14% vol

BOTTLE:
ml 750