Valpolicella Ripasso

Corte del Sole · 2021



REGION	Veneto
APPELLATION	DOC
GRAPE	Corvina
TYPE	Red
ALCOHOL	13.5%
BOTTLE	750 ml

TASTING NOTES

After Work Chill Family Dinner Veneto Corvina, Rondinella Corvinone Dark Berries Ripe Fruit Long Finish Smooth Tannins

FOOD PAIRINGS

Grilled lamb, Braised meats, Hearty dishes

PROFILE

Body	■■■□□
Acidity	■■■■□
Tannin	■■□□□
Fruit	■■■■□

ABOUT THE WINE

Discover the exceptional character of this exquisite wine blend, meticulously crafted to captivate even the most discerning palates. The unique production process begins by incorporating the pomace of Amarone, initiating a secondary fermentation that significantly enhances the wine’s structure, color, and alcohol content. This innovative step breathes new life into the blend, adding layers of depth and richness that set it apart. After fermentation, the wine undergoes a graceful maturation in oak barrels and casks for at least 18 months. This aging process allows the flavors to develop fully, while the oak imparts subtle vanilla and toasted notes that beautifully complement the wine’s natural intensity. The journey continues with an additional 8 months of bottle aging, ensuring the blend reaches its full potential before it ever graces your glass. Visually, the wine enchants with a captivating ruby red color and elegant garnet reflections. Its bouquet is intense and persistent, unfolding aromas that delight the senses. You’ll encounter the luscious scent of wild berries and succulent cherries, mingling with the delicate perfume of dried flowers. Hints of warm spices like nutmeg and cinnamon add complexity and charm, inviting you to savor every moment. On the palate, this blend offers an intense and lasting experience, with a refined tannic structure that is both elegant and memorable. Each sip reveals a perfect balance of richness and finesse, making it a wine that truly stands the test of time. Food Pairing: This wine pairs beautifully with rich, hearty dishes.