



## Valpolicella Classico Superiore Ripasso 2019

60% Corvina and Corvinone, 30% Rondinella, 10% Molinara

This beautiful wine has a ruby red color with garnet red hues. The nose is intense with fruity aromas and a spicy touch. The flavors are fresh and pleasant with soft tannins and good acids, which ensure a good balance with the alcohol content. Full and robust in the mouth.

Manual harvest from late September to early October. The very best grapes are selected and then undergo a short drying period of 20 to 25 days on wooden racks. Then a first (traditional) vinification takes place. Then a maceration in stainless steel cuves. In February / March there is a second fermentation of the premium Valpolicella Classico. The result is a wine with a unique structure and style. Further refinement by maturing in Slovenian oak for around 18 months, followed by bottling in the bottle.

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TUOTTAJA	Le Calendre
MAA / ALUE	Italia - Veneto
PULLOKOKO	0,75
HINTA	*

\* hintatiedot näkyvillä vain kirjautuneille

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