



“LE MORETE”
Valpolicella Ripasso
D.O.C. Classico Superiore

Area of cultivation:

Particular vineyard, called “Le Morete”, sited on a hillside of the Valpolicella Classico region in the district of San Pietro in Cariano.

Grape varieties:

Corvina 70% - Rondinella 20% -
Other types 10%.

Wine-making:

Gentle crushing immediately after the harvest is followed by fermentation in stainless steel tanks. The wine is then combined with the pomace from fermentation of the Amarone and Recioto. This old technique called “Ripasso” is normally carried out in March.

Aging:

In 20 Hl barrels made of Slovenian oak and in French barrique for 12 months, followed by aging in the bottle for about 6 months.

Colour: Ruby red.

Alcohol content: 14 % Vol.

Bottle: 75 cl.

Pairings:

Mushroom or meat risotto, roasts, grilled meats and game.

Serving temperature:

16°/18° C. Allowing the wine to breath an hour before serving is recommended.

