



ALLIED WINE GROUP



## FEUDI SAN PIO RIPASSO **ETICHETTA NERA SUPERIORE**

**Varietal:**

70% Corvina, 20% Rondinella, 10% Molinara

**Vinification:**

Ripasso is a traditional technique that promotes a second fermentation through the wine's contact with warm dried grape skins from which Amarone has been pressed. This practice increases slightly the alcoholic content and enriches the wine with a greater concentration of sugar, glycerin, polyphenolic substances and aromas. The wine then matures in Slavonian oak barrels for one year and for another six months in a bottle.

**Tasting Note:**

Concentrated dried fruit, coffee, toast, chocolate, vanilla and black licorice make for a wonderfully intense and layered nose. The palate is well structured and flavourful. Upfront fruit with black pepper spice and coffee touches fill the mouth. The tannins are drying, but not overpowering. Warm and fruity.

**Alcohol:**

13.5%

**Top Wine Awards:**

Intl' Wine & Spirits Competition – Silver Medal  
Commended – Decanter Wine Awards  
GOLD – IWSC 2018

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