



VILLA LOREN

RIPASSO D.O.C.
Veneto, Italy



14% ALC/VOL **750mL** BOTTLE SIZE

Appellation

Valpolicella D.O.C.

Vinification

A careful selection of Valpolicella grapes with high sugar content are used.

Fermentation

Ganimede Fermentation Method: grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional *Ripasso* technique, which increases the alcohol, body and perfumes of the wine.

Aging

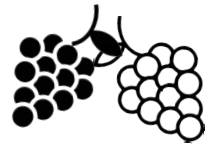
Partly in stainless steel and partly in oak wood casks for 12 months.

Tasting notes

Color: Ruby red.

Nose: Intense and complex aroma with notes of flowers and red fruit.

Palate: Dry, robust, smooth and persistent full-bodied wine with a complex perfume of cherries, red fruits and spices.



Corvina, Rondinella, Corvinone, Others



Fermentation
Ganimede Method
followed by
Aging in
Stainless Steel



and Aged
in Oak
12 months



Serving recommendations

18-20 °C

Food pairings

It's the ideal match for roast and grilled red meats, stews and mature cheeses.