



SALVALAI

The prestigious wines of Italy

“ Monile ”

Valpolicella Ripasso

Denominazione di Origine Controllata
Superiore



The “Ripasso” technique was traditionally used to strengthen the Valpolicella wine and consists of keeping the Valpolicella Superiore wine in contact with the skins of the Amarone della Valpolicella for several weeks, thus gaining greater body and character

Just because of these characteristics deriving from the uniqueness of its origin and production, it has gained an international reputation for excellence.

Production

Made of 75% Corvina, 20% Rondinella, 5% Negrara-Rossignola.

At the end of the first fermentation, the wine used to make Valpolicella Classico Superiore DOC is placed in contact with the marc and dried-grape juice of the same variety already used to make Amarone; such contact leads to a second fermentation lasting 6 to 12 days and gives the wine more complexity, alcohol content and body. After malolactic fermentation, the wine ages for about 10-12 months in Slavonic oak barrels (80%) and French oak tonneaux (20%), before being left to refine in bottles for another 6 months.

Organoleptic description

The very first olfactory sensations perceived are of ripe fruit, jam and cherries. Very striking is the incredible persistence, that continues on the palate, where all the power of this wine, with its soft tannins and elegant body, are fully enjoyed.

Pairing and serving

Excellent with pasta dishes and grilled or stewed red meat. It can also be served with moderately aged cheese and game. Should be served at a temperature of 18-20°C. Uncork at least two hours before serving.

Analytical data

Alcohol: 13.5 %
Total acidity: 5.0 g/l.
Clean acidity: 0.49 g/l.
Reducing sugar: 9 g/l.
Net dry extract: 33.6 g/l.