



BOLLA

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

Production Area: Valpolicella Classico zone, near the village of Jago, Italy.

Grape Varieties: 70% Corvina and Corvinone, 30% Rondinella.

Description: Intense ruby-red in color with notes of spice and dark fruit, well balanced, with flavors of wild berries on the finish.

Ripe hand-harvested grapes are crushed and fermented preserving typical fresh and young character. Before the start of fermentation, the grapes undergo a cold pre-fermentation process for about 5 days, total contact with the skins lasts about 20 days.

When drawn off, the highly aromatic Valpolicella has obtained good color and structure. It is stored cold for approximately 4 months before undergoing the “ripasso” process, which entails fermenting the wine on Amarone must for approximately 20 days to increase color, aroma, body, and fruit flavor.

The wine is then aged for approximately 18 months in both casks and barrels to add structure and refinement, and an additional 1 month in the bottle before release.

Excellent with roasts, stews, rich pastas and aged cheeses.

UPC Bolla Valpolicella Ripasso 750ml 0 80516 66544 3

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