



San Michele

VALPOLICELLA RIPASSO CLASSICO SUPERIORE

APPELLATION

Valpolicella Classico Superiore Ripasso DOC

GRAPE VARIETIES

Corvina, Rondinella, Molinara

PRODUCTION AREA

Valpolicella Classica

VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

AGEING

In oak barrels.

BOTTLING

About 24 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: dark red, with purple reflections.
Aroma: sophisticated aroma, forest fruits, morello cherry. Fine and complex.
Taste: rounded, full-bodied, wellbalanced, persistent.

SERVING TEMPERATURE

18-20 °C

SERVING SUGGESTION

Ideal with medium-aged cheeses, pasta dishes with game or ragout of meat, roasts, stews, grilled or braised meats.