



Castelforte



Valpolicella Ripasso

Wine Type	Red still wine
Denomination	Valpolicella Ripasso D.O.C.
Grapes	Corvina, Rondinella, Corvinone, others
Alcohol (%VOL)	14% vol
Residual sugar	7 g/liter
Total acidity	5,6 g/liter
Sizes available	750ml
Serve at	18-20° C
Method of Production	After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the "Ganimede" system where the 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. The resulting wine will be aged partly in stainless steel and partly in oak wood casks for 12 months.
Tasting Notes	Castelforte Valpolicella Ripasso is a dry and full-bodied wine, with a complex perfume of cherries, red fruits and spices. It's the ideal match for roast and grilled red meats, stews and mature cheeses.