



**Excelsus by Monte Cillario
VALPOLICELLA RIPASSO SUPERIORE DOC**

Though featuring a structured body, it keeps its fierceness in a velvety soul.

Vine breeding tradition: Pergola Veronese and Guyot

Grape varieties: Corvina, Corvinone, Rondinella, and Spigamonti

Alcohol: 14,50 % Vol

Total dry extract: 34 g/L

Sugars: 4 g/L

Total acidity: 5.20 g/L

Visual examination: intense ruby red

Olfactory analysis: Offering a clear smell of red fruits and blackberries, with traits of vanilla, plum and cherry jam, in the aftertaste delicate notes of toasted almonds.

Taste: warm, velvety, rounded and harmonious.

Serve at: 16 – 18°C

Food pairing: all meat recipes, just like the traditional cuisine of the area

Format: 750 ml

At the end of Amarone's fermentation, the minor blends of the wine suited for Valpolicella are refermented under the traditional technique of "ripasso" on the marcs of Amarone, at a 17-18°C temperature. This allows a re-fermentation lasting 7-8 days, during which the wine picks up full colour, extracts and flavours. After a first fining in steel, it is put in tonneaux and big barrels for ageing for 12-18 months, and 1-2 further months in bottle.



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