



SOCIETÀ AGRICOLA
MONTE CILLARIO
Vini della Valpolicella



VALPOLICELLA RIPASSO SUPERIORE DOC I BERARI

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

VINE BREEDING TRADITION: Pergola Veronese and Guyot.

GRAPE VARIETIES: 50% Corvina, 30% Corvinone, 15% Rondinella, 5% other varieties.

MUST-TO-FRUIT RATIO: 48 Hl/Ha.

ALCOHOL: 14,50 % Vol.

TOTAL DRY EXTRACT: 37 g/L.

SUGARS: 7 g/L.

TOTAL ACIDITY: 5.47 g/L.

VISUAL EXAMINATION: Intense ruby red.

OLFACTORY ANALYSIS: It is Amarone's ultimate son, offering a clear smell of red fruit, with traits of vanilla and cocoa.

TASTE: Warm, velvety and substantial. Good persistence given by the optimal combination of extracts and phenolic substances.

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 tonneau and barrique for ageing, and 4 further months in bottle.

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