



## **VALPOLICELLA RIPASSO SUPERIORE "EXCELLENTIA" 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, altre varietà*

*Alcohol: 14,00 % Vol*

*Total dry extract: 37 g/L*

*Sugars: 7 g/L*

*Total acidity: 5.50 g/L*

*Visual examination: intense ruby red*

*Olfactory analysis: Offering a clear smell of red fruit, with traits of vanilla and plum and cherry jam*

*Taste: warm, velvety and substantial.*

*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 barrique for ageing for 12-18 months, and 1-2 further months in bottle.*



**Monte Cillario Società Agricola s.s.**

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