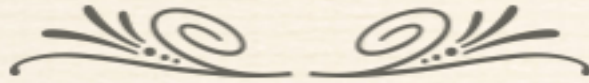




Wine Art Italy USA
Importer & Distributors
Fine Italian Wine



Valpolicella Ripasso DOCG
Tenuta Falezza



APPELLATION

Verona, Veneto, Italy

VARIETAL COMPOSITION

Valpolicella Ripasso is a red wine made using the traditional and unique) technique called "ripasso", literally "passed again". The grape varieties are the typical Veronese grapes grown in Valpolicella: Corvina, Rondinella and Rondinone

ALCOHOL CONTENT

14% Alc. By Vol

WINEMAKING

After the red vinification and before the refinement in wood barrels, the wine Valpolicella is macerated for about ten days on the marcs of dried grapes, previously used for the production of Amarone and Recioto. The wine is enriched with new elements, acquiring more structure and longevity. Valpolicella Ripasso may be called "Classico" if produced in the municipalities of Fumane, Marano, Negrar, San Pietro in Cariano and Sant'Ambrogio.

TASTING NOTES

Wine tasting Ripasso Valpolicella appears ruby red. Its aroma is intense and complex with notes of flowers and red fruit as ripe cherries. The palate is dry, robust, smooth and persistent.

FOOD PAIRING

It pairs well with stew, braised and grilled meat, and mature cheese.

