

VALPOLICELLA SUPERIORE RIPASSO D.O.C.

VILLA FURA



Designation: Valpolicella Superiore Ripasso DOC
Varieties: 60% Corvina, 25% Corvinone, 15% Rondinella

THE TERRITORY:

Geographical location: Valpolicella
Training System: guyot and pergola

VINIFICATION:

Harvest: mid-September
Vinification: soft crushing of destemmed grapes to obtain Valpolicella
Fermentation: at a controlled temperature for about 7/10 days the first and 15 days the second in contact with the Amarone's skins (Ripasso method).

AGEING:

18 months in large oak barrels

ANALYTICAL DATA:

Alcohol content 14%Vol
Residual Sugar 9 gr/l
Total acidity 5,55 g/l
Dry extract 36 gr/l

TASTING NOTES:

Ripasso Superiore DOC has a great personality, it is an elegant and refined wine, with a beautiful intense and deep ruby red color. Spicy and fruity with notes of cherry and berries, a pinch of black pepper and cocoa. On the palate it is complex, elegant and harmonious, surprisingly fresh and with a good persistent tannin.

