



TENUTE  
**FASOLI**  
*Lorena*  
vignaiola



## VALPOLICELLA RIPASSO

DOC CLASSICO SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Grape variety:** Rondinella, Corvina, Corvinone.

**Municipalities:** San Pietro in Cariano

**Density strains:** 3300 and 4000.

**Training system:** Pergola Veronese and Guyot.

**Age vines:** 40 years and 8 years.

**Vineyard surface:** 1.5 ha and 1 ha.

**Type of soil:** Franco Limoso.

**Produced bottles:** 20000/25000.

**Vineyard:** In conversion to organic, from June 2019 it is organic.

**Harvest:** Hand harvest in 300 kg bins with selection of bunches.

**Vinification:** In concrete tanks up to 25 hl with refermentation on Amarone marcs.

**Aging:** 7 months in small concrete tanks, maximum 25 hl and 3 months in American oak barrels.

**Maturation:** 3 months in the bottle.

**Characteristics:** Intense color, red tending to amaranth; a strong taste with hints of ripe red fruit, spices and licorice.

**Pairing:** Spicy cheeses, white, red, braised and overcooked meats.

**How to serve:** 16/18 ° C in large glasses.

**Alcoholic Gradation:** 14% vol.