

RIPASSO

VALPOLICELLA DOC CLASSICO SUPERIORE

Ripasso is a typical red wine from the prestigious Valpolicella region, made from grapes "ripassed" on the noble skins of Amarone to achieve a complex, tannin-rich structure. It then matures in oak barrels for 12 months, finally refining in barriques. Ripasso Biscardo stands out for notes of slightly bitter roasted almonds.



Corvina, Corvinone, Rondinella



Ripasso della Valpolicella DOC Classico Superiore



Verona



14%



16° - 18° C



COLOUR Intense ruby red tending to garnet with aging

BOUQUET Characteristic winy bouquet with notes of bitter almonds and plums

PALATE Dry and velvety, with a slightly bitter, sapid, and well-balanced body



FOOD PAIRING

Ripasso is a structured wine that can accompany red meats, game or aged cheeses. It also becomes interesting with meats such as duck and lamb.

AWARDS

