

Valpolicella Classico Superiore Ripasso DOC


CORTE RUGOLIN



Region: Veneto

Varietal: 40% Corvina, 20% Corvinone, 20% Rondinella, Molinara, Croatina and other native varietals.

Vineyard: Family-owned hillside vineyards.

Soil: Mostly limestone and chalk.

Vines per Hectare: 40

Vine Training: Guyot

Altitude: 800 feet above sea level

Total Production: 2000 cases

Vinification Process: Grapes are hand harvested in the family's vineyards. A soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 10 days. The wine is transferred to small French barriques and aged for 12-14 months. The final refining takes place before bottling and a 3 month rest in the bottle before release.

Alcohol Content: 14.5%.

Residual Sugar: 3g/liter

Color: Brilliant ruby red.

Bouquet: Notes of wild cherry, rich raisin tones with almond notes.

Tasting Notes: Layers of cherry notes, rich red fruits including raspberry, fig and slight prune notes due to the "ri-passing" over the Amarone lees.

Food Pairing: Perfect with robust pasta dishes, risotto, pork and a variety of aged cheeses.

Ageing: 5-10 years

Serving Temp: 68°F (20°C)

UPC: 783655003557


www.angeliniwine.com