

# CAMPO GRANDE

## RIPASSO DELLA VALPOLICELLA DOC 2011

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### DENOMINATION

RIPASSO DELLA VALPOLICELLA DOC

### ALCOHOL

VOL 14%

### REDUCING SUGARS

5.1 G/L

### TOTAL ACIDITY

G/L 5.10

### PRODUCTION AREA

CAMPO GRANDE IN CAMPANO, NEAR CAZZANO DI TRAMIGNA

### GRAPE VARIETY

70% CORVINA; 30% RONDINELLA

### PRODUCTION PER HECTARE

9000 KG

### GRAPE HARVEST

MILD OF OCTOBER

### VINIFICATION

HAND-PICKED AT THE MILD OF OCTOBER. PRESSING AND MACERATION WITH SKINS FOR 6 DAYS. ON JANUARY WE ADD AT THE WINE THE SKINS OF AMARONE (AFTER HIS FERMENTATION) AND START A SECOND FORMATION FOR 8-12 DAYS AT 20-25°C. WITH THE SECOND FERMENTATION WE ADD BODY, COLOUR AND ALCOHOL TO THE WINE. LATER THE WINE IS AGE IN BARRELS FOR 18 MONTHS.

AFTER THE BOTTLING THE WINE MUST AGE IN THE BOTTLE FOR 8 MONTHS

### CHARACTERISTICS

RUBY RED DARK; THE NOSE IS POWERFUL FRUITY AROMAS AND SPICES AND SAME VANILLA; WELL-BALANCED WITH A LIGHT, SMOOTH, SLIGHTLY TANNIC FINISH

### FOOD MATCHES

IDEAL WITH NOURISHING FIRST COURSES, ENTRECOTE OR GRILLED MEAT

### TEMPERATURE

SERVE AT 17°-18°C

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