

CAMPO GRANDE

RIPASSO DELLA VALPOLICELLA DOC 2011



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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