

# RIPA DELLA VOLTA

Amarone della Valpolicella DOCG



## ORIGIN

|                            |  |
|----------------------------|--|
| Area                       | Romagnano - Valpantena   |
| Altitude                   | between 300 and 500 metres above sea level   |
| Exposure                   | South, southwest   |
| Soil type                  | Chalky clay  |
| Grapes                     | Corvina 70%, Corvinone 20%, remaining 10% made up of Oseleta, Spigamonte, Corbina, Turchetta |
| Training system            | Guyot  |
| Density and stumps/Hectare | 5.000  |
| Average yield              | 60 quintals/Hectare  |
| Harvest                    | Manual   |

## WITHERING

In crates from October to January.

## VINIFICATION

Fermentation in temperature-controlled steel vats with 10 days' maceration.

## AGEING

In 25-hectolitre Slavonian oak barrels and wooden French barriques for around 3 years.

## ANALYTICAL DATA

|                     |          |
|---------------------|----------|
| Alcohol             | 16% Vol. |
| Dry extract         | 44 g/l   |
| Acidity             | 7.0 g/l  |
| Residual sugars     | 7.0 g/l  |
| Serving temperature | 18/20°   |

## COLOUR

Dense, purplish red.

## AROMA

Hints of chocolate, leather, with traces of red fruit and plums.

## TASTE

Rounded and enveloping with soft, balanced and persuasive tannins with excellent acidity that enhances the drinkability and the capacity for ageing.

## FOOD

A fine accompaniment to main dishes like game and roast meat but also with cold meats, seasoned cheeses and traditional dishes. Recommended as a worthy finale to an evening meal or for pleasurable meditation.