

Ca'della Scala[®]

AZIENDA VINICOLA dal 1957

Mezzopiano

RIPASSO DELLA VALPOLICELLA SUPERIORE

Classification: DOC Superiore Veneto

Varietals: 40% Corvina, 30% Rondinella, 30% Corvinone

Production zone: Valpolicella in Negrar, Fumane, San Pietro in Cariano and Marano districts. Medium chalky soil.

Harvest: Grapes are hand-picked the third week of September.

Yield: 70 liters for each 100 kilograms of grapes.

Vinification: Grapes are crushed and destemmed. Then they are gently pressed and undergo a 2-step fermentation process for an extended period at controlled temperatures.

Ageing: 9 months in Slavonian oak casks. Then an additional 3 months in new tonneaux.

Refinement: 3 months in bottle

Alcohol: 13.5% by vol.

Tasting notes: An intense ruby red color. The nose is pleasantly fruity and a bit spicy. On the palate it is well-structured and soft, with a lush, long finish.

Food pairing: Feathered game, roasted or grilled meats and semi aged cheeses. Enjoy it with the Venetian tradition: "tastasal". To be served ideally around 68° F.

Aging potential: 4 - 5 years. To be opened 1 hour before serving. Best when decanted.

Imported by: Bacco Wine & Spirit, LLC

