



CORTE LONARDI

Valpolicella Ripasso DOC Classico

Grape varieties 75% Corvina, 20% Rondinella, 5% Molinara.
Alcohol content 13.5% vol.
Total Acidity 6 g/l
Residual sugar 3.5 g/l
Dry extract 30 g/l

Vineyards

Altitude: 350 meters above sea level in a hilly area in Marano di Valpolicella valley. Age of vines: 10 to 30 years. Native grape varieties trained according to the traditional Veronese pergola. Maximum output: 120 quintals/hectare.

Vinification

Pressed immediately after harvest. Fermentation for about 10 days in steel tanks pumping over the must daily at controlled temperature. The wine undergoes a second fermentation on the Amarone skins for about 8 days (a traditional technique called *Ripasso*). Aged for 12 months in small 225 liters oak barrels, followed by 6 months in bottle.

Organoleptic description

Colour: deep ruby red. Nose: delicate, with fruit and cherry. Taste: dry, delicately soft and slightly bitter.

Storage

An elegant red wine, which may be served up to 8 years after harvest.

Food matching

Traditional autumnal risotto with either radicchio, mushrooms, truffles or Amarone, tagliatelle with meat sauce or, grilled meat and game such as wild boar and hare.

How to serve

Uncork the bottle one hour in advance and serve at 18/20° C.

Bottles

750 ml bottle and 1.5 liter Magnum.

