

# DAL CERO

IN VALPOLICELLA



## Valpolicella Superiore Ripasso DOC 2019

<b>Grapes:</b>	60% Corvina, 30% Rondinella, 10% Molinara
<b>Region:</b>	Veneto
<b>Vineyard Location:</b>	The vineyards lie in the eastern section of the DOC area of Valpolicella, near Verona in the Veneto region
<b>Altitude:</b>	300 meters above sea level
<b>Vine Training:</b>	Traditional Verona pergola and Guyot
<b>Time of Harvest:</b>	Late September to mid-October
<b>Total Production:</b>	20,000 bottles
<b>Vinification Process:</b>	After the grapes are hand-picked, they are destemmed and pressed, and the berries macerate for 10-12 days in steel. After fermentation, the wine is pressed off the skins and remains in steel until January, when the dried grapes are pressed for production of Amarone. At this point, the Valpolicella is “re-passed” over the Amarone pomace, remaining there 7-8 days at a temperature of 25-28°C.
<b>Aging Process:</b>	The wine ages 12 months in large oak casks and in 20-hl. French oak barrels
<b>Alcohol Content:</b>	14.50%
<b>Tasting Notes:</b>	A ripe, rich ruby red. On the nose, sweet, succulent fruit combines with smooth spice, followed by delicate notes of pungent spices, creating a full-volumed, enchanting aromatic complex. A tangy acidity beautifully supports the full body, so that the wine is smooth yet surprisingly vibrant as well.
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Stews and braises with polenta, game, beef strips with porcinis, roast lamb, and medium-aged cheeses.

Vegan Friendly, Not Certified