

# Rali Wine

*When the passion comes true ...*

## VALPOLICELLA RIPASSO

### DENOMINAZIONE DI ORIGINE CONTROLLATA SUPERIORE

#### **Production area**

Vineyards planted on the slightly calcareous loamy soils of the hills near Marano di Valpolicella, Fumane and San Pietro in Cariano.

#### **Grape varieties**

Corvina and Corvinone (70%), Rondinella (30%).

#### **Yield**

100 kg of grapes yield about 70 litres of wine.

#### **Wine analysis**

Alcohol 14% vol.

Total acidity 5.5-6‰.

Dry extract 28-30‰.

#### **Ageing**

9 months in medium-sized Slavonian oak barrels.

#### **Refining**

Approximately 6 months in the bottle.

#### **Sensory impressions**

A clear, remarkably brilliant ruby red colour, with ruby-garnet hues visible at the edge of the glass, it offers a powerful nose, redolent of sour cherries in spirit, prunes, a potpourri of dry flowers, underbrush, cloves, fine oak, cinnamon and roots of liquorice: an ample bouquet, alluring and aristocratic. The palate is concentrated, with a silky, velvety texture, an extremely dynamic acidity and a pleasant strength; in brief, a big wine, with a long, clean finish.

#### **Serving temperature**

14-16° C.

#### **Recommended food pairings**

A versatile wine, it easily pairs with pasta with meat sauce, semi-firm cheeses and cured meat cuts. At a riper age, it makes a perfect marriage with capon and guinea fowl, roast veal, pork ribs with sauerkraut or Wiener schnitzels.

#### **Longevity**

6 to 8 years.

