

STEFANO ACCORDINI

Valpolicella Superiore Ripasso Acinatico D.O.C.

The Ripasso Acinatico is obtained from the Valpolicella Classico way, via re-fermentation and a second maceration over the grape skins; they are still mildly sweet of Amarone and Recioto, thereby enriching the body of the wine together with the colour, the bouquet and the alcohol content. After and ageing in Slovenian Oak barrels and barrique, they get the fresh hints of mature fruit, spices and tobacco.

Details

Strong ruby red.

Intense yet subtle with hints of spices and vanilla.

Warm, full bodied with traces of dried fruit that bring to mind Amarone.

The winegrapes are situated between two historic villages of Classic Valpolicella area; the wine is passed over the dregs of the Amarone and placed in contact with grape skins for 10 days and daily mixed.

The Ripasso is aged in barriques of French Oak for 12 months, then six other months in bottle.

Well combined with all types of meat, but strongly advised with roasts, stews and mature cheeses

