



Casalforte

VALPOLICELLA RIPASSO



TIPOLOGIA VINO	Red still wine
DENOMINAZIONE	D.O.C. Valpolicella Ripasso
UVAGGIO	Corvina, Rondinella, Corvinone other grapes
ALCOOL (%VOL)	13,5 %vol
ZUCCHERI RESIDUI	7 g/litro
ACIDITÀ TOTALE	5,6 g/litro
FORMATO	750 ml
TEMPERATURA DI SERVIZIO	18-20 °C
METODO DI PRODUZIONE	After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the Ganimede system where the grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional "Ripasso" technique, which increases the alcohol, body and perfumes of the wine. The resulting wine is aged partly in stainless steel and partly in oak wood casks for 12 months.
NOTE DI DEGUSTAZIONE	Casalforte Valpolicella Ripasso is a dry and full-bodied wine, with a complex perfume of cherries, red fruits and spices. It's the ideal match for roast and grilled red meats, stews and mature cheeses.



VINORDIC WINE CHALLENGE
05/2021

SILVER

VINTAGE: 2017



GILBERT & GAILLARD
03/2021

90

VINTAGE: 2018



MUNDUS VINI
03/2021

SILVER

VINTAGE: 2018



LUCA MARONI
03/2021

96

VINTAGE: 2018



LUCA MARONI
07/2020

96

VINTAGE: 2017