LA GIARETTA® AZIENDA AGRICOLA

I QUADRETTI - VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE

DESCRIPTION

Valpolicella Ripasso Classico Superiore "I Quadretti" is the result of the highest quality grapes of Corvina, Corvinone and Rondinella varieties, coming from specially selected vineyards growing high in the hills. The winemaking process consists of partially drying the grapes before pressing, followed by a brief "ripasso" (re-passing) on the marcs of the Amarone della Valpolicella.

MATURATION

After ageing for about two years in small French oak barrels, and then refining for six to seven months in the bottle, it becomes a well-structured wine, with an intense ruby red colour, primary aromas of cherries and forest fruits, and lightly spiced tertiary aromas.

SERVING SUGGESTIONS

It is perfect with robust main courses such as braised and grilled meats, and pairs superbly with any type of charcuterie and aged cheese. We recommend serving it at cellar temperature (18°C) to fully savour its fragrances and flavour.