LA GIARETTA®
AZIENDA AGRICOLA

VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE

DESCRIPTION

The Valpolicella Ripasso Classico Superiore is obtained through the traditional technique called “ripasso,” that is letting the Valpolicella Classico undergo a second fermentation on the marcs of the Amarone della Valpolicella. A pleasant wine with a robust body and a ruby red colour.

MATURATION

The two-year-long ageing process and the subsequent refinement in bottle (at least five/six months) confer a pleasant roundness and tertiary scents on the wine.

SERVING SUGGESTIONS

Perfect for main courses with strong flavour and any kind of cold cuts. To fully enjoy its bouquet and flavour it should be served at a temperature of 18°C.