




## VAPOLICELLA SUPERIORE RIPASSO DOC "Le Bessole"


The step-brother of Amarone, this wine displays excellent structure and intense colour. It presents fruity notes – cherry first and foremost – which blend with deliciously spicy aromas. Strongly tannic and slightly sharp, it recalls the powerful character of Amarone without losing its softness and drinkability. Recommended as a pairing for white meats and cheeses as well as the traditional pairing of grilled red meats.

 **Where it's produced** The hills of Moron, where the township of San Pietro in Cariano meets Negrar (Province of Verona, Italy).


 **Vine-training System** Veronese pergola and Guyot.


 **Grape Varieties** Corvina Veronese with Corvinone, Rondinella and Rossignola

 **How it's made** The 'ripasso' method is a tradition which is celebrated every year; Valpolicella wine is 'passed over' the skins of the grapes already used for Amarone while they are still warm and full of sugars. The first step is manual harvesting and collection in special boxes which are left in the drying shed for 3 months, then the grapes become a basic Valpolicella which is left in contact with the Amarone skins for a few days. During this time, a second fermentation takes place. The last step is aging in French oak barrels for 12 months.

 **Aging** 12 months in French oak barrels.

 **Colour** Intense ruby red.


 **Nose** Rich and spicy, with notes of black pepper and blackberry jam.

 **Taste** On the palate, this wine is full, intense and delightfully spicy. Its combination of persistence and freshness makes it particularly enticing.

 **Serving Temperature** 16-18°C

 **Glass Type** Grand balloon

 **Format** 750ml

 **Suggestions** Store in a cool place away from direct light, preferably with the bottle lying on its side.

### % Technical Data

**Alcohol Content:** 15% - **Total Acidity:** 6 g/L

**Residual Sugar:** 6.5 g/L - **Dry Extract:** 30 g/L