



Società Agricola Sartori Rino
di Sartori C. e G. s.s.

VALPOLICELLA RIPASSO CLASSICO SUPERIORE 2014



Valpolicella Ripasso D.O.C. Classico Superiore is a wine obtained from the best grapes of the Valpolicella area.

The preparation technique is named Ripasso because part of the wine, obtained from the autumn harvest, is fermented a second time on the peels of Amarone or Recioto grapes in order to add richness and character typical of this great wine unique in its kind.

It has an intensive red colour with scents of plum cherries and black cherry. It offers an elegant, rich palate. It's ideal with red meat, game, roasts and grilled meat.

We recommend serving it at room temperature.

Alcohol 13,5%