



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

SR VALPOLICELLA RIPASSO D.O.C. CLASSICO SUPERIORE



Valpolicella Classico Ripasso Superiore is a wine obtained from the best grapes of Valpolicella. The name Ripasso comes from the fact that the wine has a second fermentation on the skins that are used to produce Recioto or Amarone. This process allows to acquire fullness and complexity.

It has an intense red colour with scents of plums, cherries, black cherry, small red berries and a note of vanilla, cinnamon and coffee.

It's round, full bodied and elegant on the palate.

It's ideal with red meat and mature cheese.

We recommend a serving temperature of 18-20° C and it's better to uncork it at least one hour before consumption.

Alcohol 14%