



Un vino, la preghiera  
che sceglie e vendemmia  
con amore e fede,  
canto di lode e grazie  
per il dono generoso  
del Creatore e della terra,  
Sua creatura.



CONTRÁMALINI



## Valpolicella Ripasso DOC Classico Superiore

In the Catholic tradition, the month devoted to reciting the Rosary is also that in which the grape harvest takes place: October. Our Valpolicella Ripasso reminds us of this coincidence on its label, because the production of this wine, which involves a brief period of drying and, subsequently, re-fermentation on the grape pomace from the Amarone/Recioto, calls for a certain amount of faith, as well as on even greater care and attention than usual: it does not take much to compromise the outcome of all one's hard work. When everything goes well, the wine that one obtains in the end is a silky, well-structured red for drinking throughout the meal, whose scents recall sweet spices and cherries preserved in alcohol.

**Production zone:** Marano di Valpolicella

**Grapes:** Corvina, Corvinone, Rondinella, Molinara and other local varieties.

**Production:** the grapes are harvested by hand in September/October, one part left to dry slightly in well-ventilated rooms. They are then pressed, destemmed and fermented days at 23°C with daily automatic punching down of the cap. Then the wine, the new wine is re-fermented for days on the grape pomace from the Amarone/Recioto.

**Maturation:** in oak casks for months; then to bottle-ageing.

**Alcohol:** 14/15% vol.

**Service:** serve it in large red wine glasses at slightly cooler than room temperature (16°-18°C)

**Food pairings:** Valpolicella Ripasso is a wine that is ideal for substantial everyday dishes, so it goes well with pasta with meat sauces, roast, braised or grilled red meats, and with richly flavoured cheeses.

**Bottle sizes:** 0.75 l. and Magnums (1.5 l).