



CÀ DEI MAGHI



Valpolicella Ripasso Classico Superiore DOC

Vineyard

Place: Camparsi, Municipality Fumane
160 amsl - 45°31'46.89"N; 10°53'18.80"E

Grape variety

Corvina gentile, Corvinone,
Rondinella and Molinara.

Vine training

Simple pergola with an age
of 30 years old.

Harvest

By hand in small boxes.

Vinification

The grapes are harvested by hand in the
second decade of October. Fermentation takes
place in steel tanks. In February the wine
is mixed with the Amarone marc which rest
for four years in big barrels and then in steel
tanks before bottling.

Wine characteristics

Intense red colour with light garnet tinges.
Intense aroma with hints of red fruits
under spirit and sweet spices
Broad, harmonious and lasting flavour
with a sweet finishing.

Pairings

It is a table wine which combines very good
with sliced meat, traditional Italian first
dishes and white - even roasted - meat.
It is enhanced when combined with grilled
meat and middle-hard cheese.

Prizes and awards

Verona Wine Top

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86/100

GILBERT & GAILLARD