

--- ALMADI ---

--- Valpolicella Superiore Ripasso ---

GOLD MEDAL Sommelier Wine Awards 2014 - Great value for money

A dry, full-bodied red with a deep and bright ruby red colour. The nose shows the characteristic scent of black cherries and ripe berries with a hint of vanilla and cloves from the oak aging. The palate is ripe and fruity with soft tannins and a lingering finish.

VINIFICATION

In March following the harvest, the new vintage of Valpolicella Superiore

wine is macerated with the skins remaining from the production of

Amarone. This is done according to the ancient Veronese technique of

"ripasso" , which increases the alcohol and enriches the structure of the Valpolicella. It is then aged 12 months in oak barrels to develop further its characteristics. The wine then benefits from a few months bottle aging.

PRODUCTION AREA

Grown in selected hillside sites of the Valpolicella area North of the city of Verona.

ALCOHOL = 13,5% by vol.

GRAPES = 70% Corvina Veronese 20% Rondinella 5% Molinara 5% Others

NET CONTENTS = 750 ml

