



Monte Tabor
**VALPOLICELLA
RIPASSO DOC**



Grape	65% Corvina, 25% Corvinone, 10% Rondinella
Alcohol level	14% vol.
Production area	Valpolicella, Verona, Veneto region
Location	The vineyards are located on the hills, in the valley of Illasi
Vineyards elevation	220-300 meters
Training system	Pergola and Guyot
Soil	Calcareous with sedimentary origin
Colour	Ruby red with garnet shades
Bouquet	Black cherry and red fruits, with slight ripe fruit hints
Taste	Harmonious, dry and velvety
Serving temperature	18°-20° C Open a few hours before drinking
Pairing suggestion	Full-bodied, it perfectly pairs with earthy dishes and meat main courses such as grilled, roasted, or braised red meats with herbs or spices or poultry. Try it with hard and semi-hard medium-seasoned cheese

Valpolicella Ripasso is obtained through a second fermentation of Valpolicella wine in contact with the residual lees of Amarone. This process lasts 15 to 20 days and is followed by a 24 months aging in French oak. Compared to Valpolicella, it is more structured and has a higher longevity, the alcohol content is higher, the acidity lower, the roundness more marked and the values of the phenolic substances and extracts are higher. Valpolicella Ripasso offers a slightly ethereal perfume of red fruits and black cherry. The palate is fine, harmonious, dry and velvety.