



VALPOLICELLA CLASSICO SUPERIORE RIPASSO

Veneto, Italy

Speri



www.speri.com

Method & Production

Manual harvest of the grapes. Immediate pressing after picking with a crusher-destemmer. Maceration in stainless steel tanks at controlled temperature of 20-24° C for 8 days. Alcoholic and malolactic fermentation in cement tanks. At the beginning of March the Valpolicella Classico wine is pumped over the pomace from the Amarone and consequently re-ferments. Ageing in 20 hl Slavonian oak barrels for 12 months. Maturation in bottle for 6 months.

Tasting Notes

A deep ruby red wine with a nose of red fruit, spices, and cocoa. The palate is warm and smooth, showcasing a well-balanced structure with rounded tannins.

Food Matching

Lasagne

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
SP0222	Valpolicella Classico Superiore Ripasso	Corvina: 70% Rondinella: 20% Molinara: 10%	2022	13.5%	Cork	6X0.75lt	Yes	No	Yes	No