



GIUSTI WINE

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC



From vineyards more than 70 years old, we harvest classic Corvina, Corvinone and Rondinella grapes that we re-use according to the "ripasso" technique tradition, resulting in a wine that recall of the history of one of Italy's most famous wine regions in the world.

Grape variety: Corvina, Corvinone and Rondinella

Area: Negrar, in the heart of Valpolicella Classica at an altitude of 200 m.a.s.l.

Soil: Calcareous soil rich in gravel and well drained.

Training system: Pergola veronese

Density: about 4,000 plants per hectare

Vinification: The grapes are vinified in the traditional way in the first decade of October in steel tanks. In the month of February such wine is refermented on the marc of Amarone grapes according to the ancient technique of "Ripasso".

Ageing: in oak barrels for a period of 12 months and bottle ageing of about 6 months before release.

Actual alcohol: % vol 13.50 ± 0.50

Sugars: g/l 5.00 ± 1.0

Total acidity: g/l 5.60 ± 0.50

Profilo sensoriale

The color is deep ruby red tending to garnet with aging. The aroma is intense with spicy notes and red fruits. In the mouth it is velvety and full-bodied with soft and elegant tannins.

Pairings: Excellent paired with first courses, roasts and red meats. It is recommended to uncork at least 0.5 hour before serving.

Serving temperature: 17 - 19°C

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