

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

CAMPO BASTIGLIA VALPOLICELLA RIPASSO

Denomination: VALPOLICELLA RIPASSO SUPERIORE DOC

INTENSE GARNET RED IN COLOUR. CONCENTRATED AROMAS OF RED FRUIT CHERRIES WITH A HINT OF SPICE AND FLOWERS. FULL BODIED PALATE WITH SOFT TANNINS WHICH MAKE IT VELVETY



Grape Variety:

45% CORVINA, 40% CORVINONE, 15% RONDINELLA



Area of Production:

SELECTION OF THE BEST GRAPES FROM CA' RUGATE'S OWN VINEYARDS IN THE HILLS AROUND MONTECCHIA DI CROSARA.

Soil:

GRAVEL AND LIMESTONE



Harvest:

LAST TWO WEEKS OF SEPTEMBER

Yield:

90 QUINTALS PER HECTARE



Wine Making Process:

RIPASSO IS THE TRADITIONAL METHOD WHERE THE POMACE FROM THE DRIED AMARONE GRAPES ARE LEFT TO REFERMENT IN A VALPOLICELLA WINE FROM THE SAME VINTAGE. THE WINE IS AGED IN 50% TONNEAUX AND 50% STAINLESS STEEL FOR ABOUT 8 MONTHS.



Food Pairings:

GRILLED RED MEAT; MEDIUM-AGED CHEESES; DISHES WITH MEAT SAUCES; DISHES BASED ON GAME; IDEAL FOR APPETIZER IN RED



Alcohol:

14.5%

Suggested initial serving temperature:

16°C



Production:

70.000

Bottle Size:

750 ML - 1500 ML