

ClaSSicO

Fine Wines & Spirit

est. 2002



Cesari Valpolicella Ripasso Superiore

Varietal: 50% Corvina 20% Rondinella 30% Corvinone

Alcohol %: 14

Acidity: 5.5 g/l

Sugar Residual: 4 g/l

Dry Extract: 30.6 g/l

Barrel Aging: 2 months in French oak, followed by 10 months in Slavonian oak. Bottled and cellared for 6 months.

Tasting Notes: Although Ripasso is not quite as powerful as Amarone, it possesses many of the same qualities. Referred to by many as a “baby Amarone,” it is suitable for more frequent consumption. Full-bodied with ripe fruit aromas and flavors. It is smooth and elegant with a persistent, warm, finish.

Winemaking: Fruit is immediately soft-pressed and underwent initial fermentation in temperature-controlled stainless steel tanks. In January, after the Amarone was produced, the fresh wine was “re-passed” over the pomace to initiate a second fermentation that lasts for 15-18 days.

Food Pairing: Fully-flavored risottos made with sausage, mushrooms,

Accolades



2209 W 1st Street Suite 111 Tempe AZ 85281

p. 480 557 8466 f. 480 557 0556

www.classicowines.com