

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:

GRAPES FROM VALPOLICELLA AREA.



Area of Production:

SELECTION OF THE BEST GRAPES FROM VALPOLICELLA AREA.

Soil:

GRAVEL AND LIMESTONE



Yield:

AS REGULATIONS.



Wine Making Process:

RIPASSO IS THE TRADITIONAL METHOD WHERE THE POMACE FROM DRIED AMARONE GRAPES ARE LEFT TO REFERMENT IN A VALPOLICELLA WINE.



Food Pairings:

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



Alcohol:

13.5% CIRCA

Suggested initial serving temperature:

16°C



Bottle Size:

750 ML - 1500 ML