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

Yeld:
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