



BOLLA
Valpolicella Ripasso
Classico Superiore DOC

Area of Production:

Valpolicella Classico zone, near the village of Jago, Italy.

Soil:

Very stony, clay-limestone soil.

Grape Varieties:

70% Corvina and Corvinone, 30% Rondinella.

Production Technique:

Ripe hand-harvested grapes are crushed and fermented preserving typical fresh and young character. The grapes undergo a cold pre-fermentation process for about 5 days, total contact with the skins lasts about 20 days. When drawn off, the highly aromatic Valpolicella has obtained good color and structure. It is stored cold for approximately 4 months before undergoing the “ripasso” process, which entails fermenting the wine on Amarone must for approximately 20 days to increase color, aroma, body, and fruit flavor. The wine is then aged for approximately 18 months in both casks and barrels to add structure and refinement, and an additional 1 month in the bottle before release.

Characteristics:

Color: Intense ruby-red with tints of garnet.

Bouquet: Spice and dark fruit.

Taste: Well balanced, with flavors of wild berries on the finish.

Alcohol Content: 13.5%.

Total Acidity: 5.1 g/l.

Excellent with roasts, stews, rich pastas and aged cheeses.