



VALPOLICELLA RIPASSO SUPERIORE D.O.C.



CLASSIFICATION

Denominazione di Origine Controllata

ABV

14% Alc. by Volume

SERVING TEMPERATURE

61°F

GRAPES

Corvina, Corvinone, Rondinella

HARVEST

Early October

AREA OF ORIGIN

Hills north of Verona-**VENETO**

AVAILABLE SIZES

750ML

SOIL

Calcareous with a white chalky substrate

PRODUCTION METHOD

After grapes for Amarone are fermented and pressed, the must undergoes a second fermentation with fresh vintage wine. The maturation is in wooden barrels, varying in size, for 12-18 months

COLOR

Deep ruby red

TASTING NOTE

Cherries, dried fruit and hints of black spice, dried cardamon and viola. Fresh with tight knit, polished tannins

FOOD PAIRING

Pasta dishes with wild game sauces, beef tartare



TAVEGGIA

CASES PER PALLET

60

CASES PER LAYER

12 CASES/5 LAYERS

BOTTLE PER CASE

6

CASE WEIGHT

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Burgundy

UPC CODE

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