



Taveggia
Valpolicella
Ripasso
Superiore
DOC

ROSSI  VINEYARDS

Production Area Ronca' hills, North of Verona-Veneto

Grapes Corvina, Corvinone and Rondinella

Alc. By Vol. 14%

Soil Calcareous with a white chalky substrate

Harvest period Early October.

Aging 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

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

Color Deep ruby red color.

Food pairing Pasta dishes with wild game sauces, beef tartare.

Serve 18°C/64°F.

Case 12 bottles

UPC Code 762765169681

NH CODE 30393

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