

## Valpolicella Ripasso "La Groletta"

DOC 2023



Regione Veneto, Eastern Valpolicella
Aspect South-East
Soil Mixed, with a good component of limestone and rich in structure

Training system Pergola



Corvina Veronese, Rondinella



Manual harvest, sorting the grapes in the vineyard, is carried out in late September



## **Vinification**

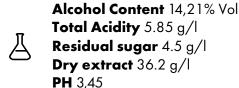
First fermentation for 9 days in stainless steel tanks with temperature control. 2nd fermentation with the Amarone skins in February.



## **Ageing**



Maturation takes place in new oak barriques for a minimum of 18 months. After the blending, the wine rests for 7 months before bottling. It ages for further minimum 14 months in bottle before being released





**Ripasso della Valpolicella** is the perfect combination of the red fruit profile given by fresh grapes and the richness of dried grapes on the palate. On the nose, we find cherries, strawberries, and cranberries, well supported by toasted and smoky notes. The palate is rich yet refreshing, with firm ripe tannins that linger and an aftertaste of red and black fruits that prolongs the sip

