



Bure Alto Ripasso

VALPOLICELLA CLASSICO SUPERIORE DOC

TASTING NOTE

*Color: deep ruby red.
Nose: rich and spicy, with notes of black pepper and hints of raisins.
Flavor: full-bodied, very intense, spicy, with ripe cherry notes.*

GRAPES

Corvina Veronese,
Rondinella, Molinara.

ORIGIN

The Bure Alto vineyard.



VINIFICATION and MATURATION

Manual harvesting at the end of September; fermentation in stainless steel vats for around 9 days; it is subsequently re-fermented on the grape pomace from the Amarone for 12-13 days, with daily pumping over. It then matures for 18 months in 65 hl Slavonian oak casks and for 6 months in bottle.

ALCOHOL

13% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

Excellent with boiled, braised or grilled meat.

BOTTLE SIZE

750 ml

www.villagirardi.it