



# VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

## SUPERIORE

### WINEMAKING

After pressing and destemming, fermentation is set off at controlled temperature of 25-26 °C with remontages every 8 hours to extract polyphenols and anthocyanins. Placed in steel tanks until February, the wine is then left on the dried skins of the Amarone where it ferments again, enhancing the structure and aromas of the wine, according to traditional "Ripasso method". After decanting, the wine is transferred into barriques of various capacity and toasting, where it stays for some months before assembling and bottling. Ageing in bottle for 2-3 months.

### WINEMAKER'S NOTES

This wine displays assertive aromas of Morello cherries, but also of blueberries and currants, which give way to liquorice notes and toast-like hints.

### FOOD PAIRING

Excellent with savory first course dishes or meat, such as roast lamb, barbecued meats and seasoned cheese. Serve at 18-20 °C.

## Famiglia Pasqua

The excellence of Pasqua Vigneti e Cantine production are signed by Famiglia Pasqua and tell the deep connection with the territory through the great Veronese and Veneto classics.



---

**Origin**

Valpantena

---

**Alcohol**

13,5%

---

**Grapes/Blend**

Corvina 60%,  
Rondinella 20%,  
Corvinone 10%,  
Negrara 10%

---

**PH**

3.40

---

**Total acidity**

5.8 g/l

---

**Ageing**

In oak barrels for  
some months

---

**Residual sugar**

8.5 g/l