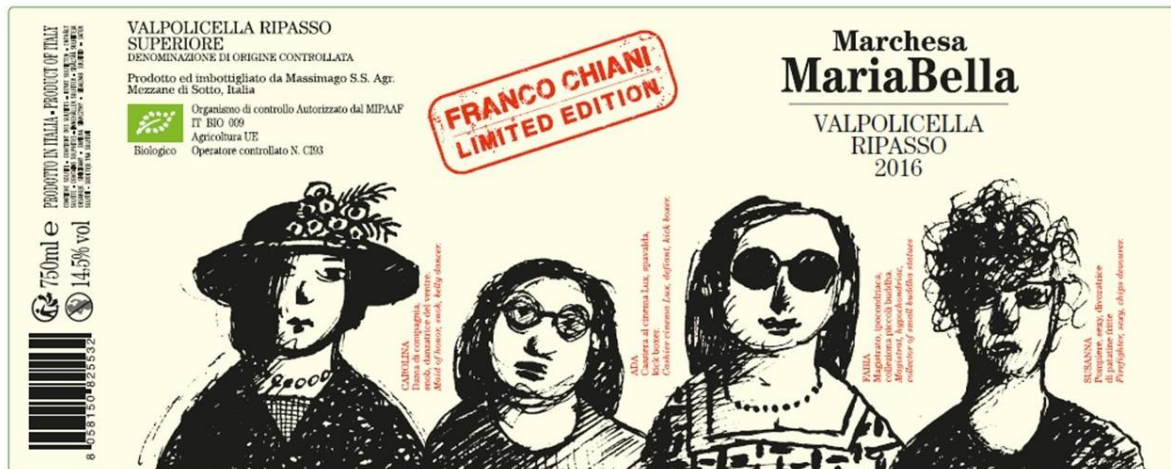


Marchesa MARIABELLA 2016

RIPASSO SUPERIORE della VALPOLICELLA DOC



A NAME THAT SPINS IN YOUR HEAD. BOTH HOLY FAIRY AND CURSED WITCH, RIPASSO IS A MUSE.

THE CERTAINTY TO RECOGNIZE THE SCENT OF A LAND.

THE LIGHTEARTEDNESS OF FACING LIFE WITH A SMILE. THE SENSIBILITY TO DEEPEN EVERYTHING.

"A democratic Ripasso? An artist interprets our everyday life portraying characters in search of an author. Wine is creativity, and it's part of people's lives at the same time".

TECHNICAL SHEET:

WINE: Dry red wine;

CERTIFICATIONS: Organic wine;



GRAPES: Corvina, Corvinone, Rondinella;

SOIL TYPE: Massimago estate (Mezzane di Sotto) – Marly/clay soil;

ALTITUDE: 100 mt.

DENSITY: 7000 plants/hectare;

TRAINING SYSTEM: Guyot;

VINIFICATION:

Grapes are selected by hand and undergo a prolonged skin maceration in steel vats. Vinification takes place in steel vats. After several months Amarone dried grapes are added to wine.

A second fermentation takes place and alcohol content rises as structure and complexity of the wine.

Malolactic fermentation takes place in the same steel vats.

Ageing takes place in French oak barrels for 12 months.

ALCOHOL: 14,50 % vol.

SUGAR: 2,4 G/L

CHARACTERISTICS:

Bright red ruby color with intense notes of fresh cherry, red cherry and red berries. Hints of balsamic, aromatic herbs (thyme, mint). Smooth palate flavours of red cherries, plum and cloves. Balanced savoury and sweet notes. Soft tannins.

PAIRING: White meat, poultry, roasted chicken. Aged cheeses.

International cuisine suggestion: American BBQ. Spicy asian cuisine. Cured hams, roasted ham, and sausages (Frankfurter, bratwurst).

LABEL: Franco Chiani "Italian Facebook". From an idea of Camilla Rossi-Chauvenet and Franco Chiani.

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