

Cherry juice-stained hands, women singing, warm rays of sun filtering through the trees, carefree.

Marchesa Mariabella

Ripasso Superiore della Valpolicella DOC 2017

“Freshness is our Interpretation of Ripasso, a savoury wine that is complex, perfuse and lively. The Cherry notes and wild strawberries are a gift of immediacy and reminds us of the first homemade cherry jam.”

TECHNICAL SHEET

Wine: Dry red wine

Certification: Organic

Grapes: Corvina, Corvinone, Rondinella

Soil type: Massimago estate (Mezzane di Sotto) – Marly/clay soil

Altitude: 180 mt.

Density: 7000 plants/hectare

Training System: Guyot

Vinification: Grapes are selected by hand and undergo a prolonged skin maceration in steel tanks. Vinification takes place in steel tanks. After several months, Amarone dried grapes are added to the wine. A second fermentation takes place and the alcohol content rises as does the structure and complexity of the wine. Ageing takes place in french barriques and tonneaux for 12 months.

Alcohol: 14,00 % vol.

Sugar: 3,5 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, veal stew, aged cheeses. International cuisine suggestion: American BBQ. Spicy asian cuisine. Cured hams, roasted ham, and sausages (Frankfurter, bratwurst). Iranian stews.

Label: Fanco Chiani's "Italian Facebook". From an idea of Camilla Rossi Chauvenet and Franco Chiani.

