



Valpolicella Ripasso D.O.C. 2014




SCUOLA GRANDE



GRAPE VARIETIES: From 45% up to 95% Corvina grape variety, up to a maximum of 50% Corvinone, if substituting the same percentage of Corvina, Rondinella (from 5% to 30%) and small percentages of Oseleta and Molinara grape varieties.

GRADE: 13.5% vol.

TYPE OF SOIL: The soil is rocky and major made of alluvial soil based on chalk or volcanic origins.

COLOUR: Vivid, with an interesting granite profile, good texture.

AROMA: Elegant, complex final perfume. Clear initial perceptions of toasted hazelnut and tobacco notes, followed by attractive red fruit liquor and cherry jam notes.

PALATE: Excellent entry, a small bit of initial acidity well supported by the structure and final salinity, excellent flavor.

