



Morandina

Valpolicella Ripasso DOC

Production area Mezzane, Tregnago

Vineyard age planted in 2001

Exposure south-east

Altitude 450 meters

Soil type calcareous

Grape variety Corvina, Corvinone, Rondinella, Oseleta

Runing system Guyot

Yield per hectare 60 hl/ha

Harvest period early October

Winemaking techniques rifermentation of Valpolicella wine through Amarone dried grape skins. 12 months aging in tonneaux of Allier and 2 months of 20 hl barrel.

RIPASSO ACCORDING TO GRAZIANO

“A Ripasso that wants to be an expression of the terroir more than of cellar techniques, a full wine that is also elegant and refined.”

DESCRIPTION

Ruby red color with tints of purple. On the nose, aromas of fresh black cherries, spices are particularly prominent.

Flavoursome with good acidity, the palate is filled with the taste of cherries and plum jam as black pepper and rhubarb.

Ideal paired with red meat and meat based pasta sauce or with risotto all'isolana with Veronese sausage and black pepper. It can be enjoyed with deli meats that have undergone a long maturation period as well as with Pata Negra and Serrano ham.

