



MADINELLI

VITICOLTORI DAL 1958

VALPOLICELLA RIPASSO

Denominazione di Origine Controllata

CLASSICO SUPERIORE

GRAPE VARIETIES: Corvina, Corvinone, Rondinella

ORIGIN Selected vineyards located between the municipalities of Marano di Valpolicella and Negrar at an altitude of 400-500 a.s.l.

TRAINING SYSTEM: Veronese pergola

TYPE OF SOIL: calcareous, clayey

VINIFICATION AND MATURATION A Manual harvesting selecting the best bunches is followed by soft pressing at fermentation temperature of approximately 25° C. Maceration lasts for about 10 days and then it stays in stainless steel tanks until January. The wine obtained is then passed over the Recioto pomaces, staying in contact for 15 days at a temperature of 20-25° C. The maturation start firstly in stainless steel tanks and then in wood for almost 24 months. At least, the bottle aging lasts for almost 2-4 months.



TASTING NOTES: At the nose hgas a complex bouquet that starts from the freshness of the fruit and ends to spicy hints, with strong notes notes of jam and dried fruit. The flavour is harmonious, full and velvety, with a perfect balance between tannins and acidity. The aromatic, olfactory and gustarory equilibrium gives the wine sobriety and elegance.

SUGGESTED PAIRINGS It is excellent with grilled and braised red meat.

TIP: It is the result of the ancient technique of refermentation with Recioto pomace, one history of tradition and innovation.

ALCOHOL 14% vol

BOTTLE SIZE 0.75 L

MADINELLI SOCIETA' AGRICOLA

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Nel cuore della Valpolicella Classica