



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: Manual harvesting of the bunches. Soft pressing at a temperature of fermentation at around 25° C. The maceration lasts for 10 days. The storage will be in stainless steel tanks until January. Then the wine is stays on the Amarone pomace, with contact for 15 days temperature of 20-25° C. Maturation first in steel and then in wood for approx 18-24 months. The bottle refinement lasts for 2 months.



TASTING NOTES: The fruity aroma offers notes of berry jam and plum. On the palate it is full and velvety, the soft tannins and the pleasant texture make it perfect on every occasion.

SUGGESTED PAIRINGS: It pairs very well with all types of red meat, both grilled and braised. Thanks to its versatility, it can go with rich appetizers and first courses important and succulent.

ALCOHOL 14% vol

AVAILABLE SIZE 0.75 L

MADINELLI SOCIETA' AGRICOLA

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Nel cuore della Valpolicella Classica