



CROSAROLA
produzione vini

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC



Geographic location: Municipality of Fumane, Casterna locality Valpolicella Classica, prov. of Verona

Soil: Clayey, hilly

Training method: Pergola veronese

Vines: Corvina, Corvinone, Molinara e Rondinella

Harvest period: Between September and the first half of October

Harvest method: Manual

Wine making: After harvesting, the grapes are pressed immediately and de-stemmed. Fermentation at a controlled temperature in stainless steel tanks is carried out until the sugars are used up. The wine thus obtained is "passed over" on the Amarone pomace; in this way, a second fermentation is triggered. This allows the review to acquire other aromas and greater body, followed by a period of maturation in stainless steel tanks

Ageing: 5 hl tonneau of French oak barrel 2.25 hl for about 12-18 months, then further refinement in the bottle

Analytical data

Alcol: 14 vol%

Acidity total: 5,4 g/l

Net dry extract: 30,2 g/l

Residual sugar: 2,6 g/l

Tasting

Color: Intense ruby red

Bouquet: The bouquet is broad, with a clear balsamic note of incense and violet candies. Blond tobacco, leather, glazed notes in a dense texture that is articulated between blood or ferrous scents and dried fruit including sultanas and orange peel. In evolution in the glass there is also a spicy note of black pepper and clean Tabasco.

Taste: In the mouth it is soft and warm with a great enveloping impact even if the sensation of freshness remains present. The flavor reveals the clayey limestone growing soil of the vines precisely that gives a nice persistence with a velvet finish.

Pairing: Medium-aged cheeses from the Lessini Mountains, Monte Veronese dop, Cimbri dop; Bigoli al Cimbri; Verona Radicchio flan

Served: 18 °

Bottle: 0,750 l / Magnum 1,5 l