

MONT'ALBANO

VALPOLICELLA RIPASSO DOC



AREA OF PRODUCTION

Vineyards are located in the heart of Valpolicella area, north of Verona.

GRAPES

50% Corvina Veronese,
30% Corvinone,
15% Rondinella,
5% Oseleta.

The term 'ripasso' is an ancient winemaking technique which has a long and consolidated tradition in the area and which, as far as anybody knows, has no equivalent in any other region, in Italy or elsewhere. The 'ripasso' system involves macerating Valpolicella wine on the fermented skins of grapes previously used to make Recioto or Amarone. When the new Amarone/Recioto has been racked off the skins, fresh Valpolicella wine is added to the same tank and left in contact with the partially fermented pomace. Thank to this process the wine develops its smoothness and body. Finally, the wine ages in medium size Slavonian oak barrels to add complexity.

CHARACTERISTICS

Ruby red colour, tending to garnet with age. The bouquet is fresh, with delicate, attractive aromas typical of the wine, which recall cherries and bitter almonds. On the palate it is rich, velvety and balanced, with good body and intensity.

FOOD PAIRINGS

Main courses with savoury game sauces, roasted and braised meats, roasted fatty fish, aged cheese and cured meats.

ALCOHOL DEGREE

14% vol