

LE GUAITE DI *noemi*

VALPOLICELLA RIPASSO



CATEGORY: DRY RED WINE

VALPOLICELLA RIPASSO SUPERIORE DOC

Denominazione di Origine Controllata

Area:

Mezzane di Sopra (Verona)

Vineyard:

Le Guaite

Altitude:

450/500 mt. s.l.m.

Soil profile:

imestone with white calcareous rock, pink ferrous calcareous rock, basaltic rock containing minerals olivine and pyroxene and volcanic soil

Type of grapes:

Corvina 35%, Rondinella 20%, Corvinone 35%,
other grapes 10% (grape varieties from the Valpolicella D.O.C. zone)

Breeding:

guyot

Density:

5000 vinestock/ha.

Vinification and maturation:

the grapes are harvested at the end of September, drying for 1 month all the grapes, de-stemming, pressing, cryomaceration, controlled-temperature fermentation with cultured yeasts and simultaneous malolactic, second fermentation with Amarone marc, decanting in steel tank, followed by maturation in French oak barriques second pass about 36-48 months and after the bottling aging other 36-48 month in ours bottles storage.

Technical data:

alcohol 15 - 16 %

residual sugar 0,8 - 2 g/l

total acidity 5,5 - 7,2 g/l

dry extract 33 - 39 g/l

Color:

deep ruby red, with reflexes garnet

Bouquet:

notes of red cherry, black/blue berry, vanilla, balsamic, chocolate, pepper

Palate:

smooth and seductive, with an appealing sapidity and an optimal acidity and frank notes of red fruits mature, spices, balsamic, chocolate, tertiary perfumes

Best served with:

it goes perfectly with many kinds of food such as braised, steaks, cheeses, game meat

Serving temperature:

16 - 18°C

Available sizes:

0,75 L - 1,5 L

Packaging:

- cases of 6 bottles

- cases magnum of 1 magnum

