



# FRANCHETTO

## Valpolicella Ripasso DOC

### TERRITORY

Montecchia di Crosara – Verona, Italy

### VINEYARD ALTITUDE

450 m.a.s.l.

### SOIL

Marble clay

### AVERAGE AGE OF THE VINES

20 -35 years

### GRAPE VARIETY

Corvina, Corvinone and Rondinella

### HARVEST PERIOD

Last two weeks of September

### HARVEST

By hand

### VINIFICATION AND MATURATION

Ripasso is the traditional method where the Valpolicella wine is re-macerated on the pomace from the dried Amarone grapes. The wine is aged in 500/1000 lt oak barrels for 18 months.

### SENSORY ANALYSIS

The wine is ruby red, on the nose we smell cherry and little red fruits. Tannins are delicate and balanced.

### BEST WITH

White and red grilled meat, game, matured cheese.

### SERVING TEMPERATURE

16 – 18 °C

### ON THE WINE LIST

“Valpolicella Ripasso DOC” - Franchetto



Franchetto soc. agr.

[www.cantinafranchetto.com](http://www.cantinafranchetto.com) [info@cantinafranchetto.com](mailto:info@cantinafranchetto.com)