



FRANCHETTO

Valpolicella Ripasso DOC Superiore

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

End of September – beginning of October

HARVEST

By hand

VINIFICATION AND MATURATION

The Valpolicella Ripasso producing process consists of a maceration of the most recent Valpolicella on the residual skins of the new Amarone grapes.

Thanks to this process the wine acquires more structure and complexity, due to the contact with grapes's skins left to dry for 3-4 months.

SENSORY ANALYSIS

An elegant Ripasso with a big personality, where the particular production process maintains its natural pleasantness and structure's gifts.

Ruby-red in colour with garnet shades, it offers a slightly ethereal perfume of cherry and little red fruits at the nose. The palate is fine, harmonious and velvety with soft and elegant tannins.

BEST WITH

For its pleasant characteristics it perfectly pairs with winter first courses, red meat, game and medium-seasoned cheese.

SERVING TEMPERATURE

16 – 18 °C

ON THE WINE LIST

“Valpolicella Ripasso DOC Superiore” - Franchetto



Franchetto soc. agr.

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