



*Costa Arente*

## RIPASSO DELLA VALPOLICELLA DOC

**Characteristics:** The intuition that the grape skins pressed to create Amarone could still be used to obtain a great deal more led to the creation of this great red, whose name is a synonym for the production process used to make it. The base Valpolicella is placed on pomace of Corvina, Corvinone and Rondinella where it absorbs part of the strength and structure of the Amarone. After a couple of weeks, the "re-fermented" wine is transformed, becoming more structured, stronger and with more intense aromas. This was the beginning of a production method which became typical of our area. The structure and strength are those of a wine whose references to Amarone are immediately recognisable.

**Tasting Notes:** Intense ruby red colour, on the nose shows a complex bouquet with red fruit such as ripe cherries and redcurrant coupled with a touch of spiciness. On the palate, it displays intense flavours which are well balanced with the moderate alcohol level and crisp refreshing acidity. The tannins are soft and round which contributes to the aging potential and long-lasting finish. Great complexity and concentration.

**Alcohol**(% Vol.): 14.5%

**Bottle:** 0.75 Lt

Grapes : Corvina Veronese (60.00%), Corvinone (25.00%), Rondinella (15.00%)

## VENETO

Veneto is a wine region in north-eastern Italy. The region is protected from the harsh northern European climate by the Alps, the foothills of which form the Veneto's northern extremes. These cooler climates are well-suited to white varieties like Garganega (the main grape for Soave wines) while the warmer Adriatic coastal plains and river valleys are where the renowned Valpolicella, Amarone and Bardolino DOC reds are produced. One of Italy's leading wine schools, Conegliano, is based here and the nation's most important wine fair, Vinitaly, takes place each spring in Verona.

