*Italy, DOC Valpolicella Superiore Ripasso | 2023*

# DOMINI VENETI RIPASSO CLASSICO SUPERIORE MARCO POLO

DOMÌNI VENETI

**”Adventure”**




*Story* A good glass of wine brings to mind Marco Polo, the explorer. This story sets the background for a soft, intense, and velvety red wine with aromas of ripe red fruits and intriguing hints of sweet spices. Corvina, Corvinone, and Rondinella grapes are crushed and destemmed. Maceration lasts for 10 days, with mixing three times daily. Fermentation takes place at 25–28 °C. The wine is then pumped over onto Amarone grape skins at 15 °C for 15 days, with daily mixing. Finally, it is transferred to barrels for about nine months. Full malolactic fermentation is completed.

**COLOR** Ruby red

**AROMA** The aroma reveals dark berries and fruits, plums, blackberries, black cherries, leather, spices, and minerality.

**TASTE** The taste is full-bodied, with dark berry notes, soft tannins, spicy nuances, complex, long, and well-balanced.

**TIPS FOR USE** An excellent wine for meat dishes and cheese. Especially well-suited to grilled meats.

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|---|---|---|---|
| **WINE TYPE** | Red wines | **PACKAGE SIZE** | 6 bottle(s) |
| **GRAPES** | Rondinella<br>Corvina<br>Corvinone | **BOTTLE CLOSING** | Natural cork |
| | | **BOTTLE SIZE** | 0,75 l |
| | | **PRODUCT NUMBER** | 291007 |
| **MANUFACTURER** | | | |
| **ALCOHOL CONTENT** | 13,5% | | |
| **SUGAR CONTENT** | 7,6 g/l | | |

Norex Responsibility Indicator:

| Norex requirements | Good | Very good | Excellent |
|---|---|---|---|
| Environmental friendliness | Fulfills Norex requirements, but we are waiting for more information... | | |
| Social responsibility | | | |
| Administrative accountability | | | |

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari