

Italy, DOC Valpolicella Superiore Ripasso | 2023

DOMINI VENETI RIPASSO CLASSICO SUPERIORE MARCO POLO



DOMINI 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.



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

Norex Responsibility Indicator:



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



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