

AMBASCIATA DEL BUON VINO

VALPOLICELLA RIPASSO CLASSICO SUPERIORE D.O.C.

Grape Varietals: 70% Corvina - 25% Rondinella - 5% Molinara

Vineyards: located in Veneto Region of Italy, Valpolicella District, north of Verona

Average age of the vines: 18 years

Soil: limestone

Harvest Period: end of September, early October

Vinification: maceration and re-fermentation in oak barrels with the Amarone must, aging in barrels for two years.

Alcohol Content: 14% by vol.

Residual Sugar: 5 grams per liter

Color: vibrant ruby red

Aroma: rich and spicy, with notes of black pepper, red cherry and leather

Palate: full-bodied, intense and spicy with notes of ripe cherry and a long balanced finish

Food Suggestions: roasted meat, ribs, rack of lamb, aged cheeses

Serving Temperature: 15°C / 61° F

