



ENOCLASSICA

selection

Valpolicella Classico Superiore Ripasso DOC

Producer Azienda Agricola Secondo Marco

Winemaker Marco Speri

Estate Founded 2000

Country Italy

Region Veneto

Appellation Valpolicella Classico DOC

Grape Varietal 60% Corvina 20% Corvinone 20%
Rondinella

Soil Composition The soil is particularly rich of minerals

Elevation 250 meters

Fermentation Method First maceration for two weeks on the skins in september followed by Ripasso second fermentation on Amarone skins with maceration for 10 days.

Aging Six months in 50 HI barrels; six months in 8 HI barrels

Alcohol Content 14.5%

Tasting Notes Full-bodied wine that is both lovely and elegant. A decisive, refined structure, intense ruby red in color with garnet highlights.

