



ENOCLASSICA

selection

Valpolicella Classico Superiore Ripasso DOC

Producer Scriani

Winemaker Stefano Cottini

Estate Founded 1999

Country Italy

Region Veneto

Appellation Valpolicella Classico DOC

Grape Varietal 60% Corvina
20% Corvinone
10% Rondinella
7% Molinara
3% Oseleta

Soil Composition Sandy and well-drained

Elevation 250-300 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 For 18-20 months in large oak Barrel of 26 hl size. Refined 6 mos. in bottle.

Alcohol Content 14%

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

