



VINITÀ
ITALIA

VALPOLICELLA RIPASSO D.O.P.

VILLA CAPLÊT



Denominazione / Product name:

Regione / Region

Tipologia / Type

Uvaggio / Grapes

Valpolicella Ripasso Classico Superiore D.O.P.

Veneto

Vino Rosso / Red Wine

80% Corvina, 20% Rondinella

Produzione / Production

Vendemmia / Vintage

Vinificazione / Vinification process

Appassimento /Drying process

Affinamento / Maturation

Rifermentazione /Refermentation

Dati tecnici / Technical data

Alcohol / % Vol

Zuccheri / Sugar g./lt

Acidità tot. Acidity g./lt

Anidride Solf. tot. / Sulfites tot. mg./lt

Ottobre / October

In fermentini di acciaio inox

In stainless steel casks

25 giorni graticci di legno /25 days on wooden rack

In grandi botti di rovere

In big oak barrels

On marcs of Amarone of the year

13.5 %

3.6

5.67

160

Confezionamento/ Packing

EAN bottiglia / EAN code x bottle

EAN cartone / EAN code x case

8027979000123

8027979010122

PALLET EPAL-EUR

Bottiglie x cartone / bottles x case

Strati x pallet / layer x pallet

Cartoni x pallet / cases x pallet

Cartoni x strato / cases x layer

H PALLET cm

H cartoni / case cm

Lung./ length case cm

Larg cart./ width case cm

Peso cart. / weight case kg

Peso pallet / weight pallet kg

80 x 120

6

5

120

24

170

31

16

23

7.2

890

TASTING NOTES

After a short period of appassimento in wooden cases, this wine is produced according to traditional fermentation. Then in March fresh wine is passed over the lees and pomace of fermented Amarone, so called "Ripasso" method, which allowed to begin a second fermentation. This adds an incredible amount of body, character and more clarity of flavour to the wine. Bottled after 1 year aging. Serving temperature: 19 °C.