

LA SERRA

VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

PRODUCTION AREA

Valpolicella area.

GRAPE VARIETIES

Corvina 70%, Rondinella 20%, Corvinone 10%

YIELD

100 kg of grapes 70 litres of first pressing.

CONTENTS

Alcohol 13.50% by Vol.

Total acidity about 5.50 g/l.

Net dry extract 27 to 29 g/l.

VINIFICATION

Pressing and destemming of the grapes, fermentation between 22° and 28° C, with maceration of the skins for about 10 days. Second fermentation on the grapeskins of Amarone.

AGEING

About 9 months in Slavonian oak barrels.

REFINING

About 3 months in bottle.

SENSORY IMPRESSIONS

Intense ruby red colour. Pleasant fruity bouquet. Smooth and bodied wine, with a persistent and wrapping taste.

SERVING INFORMATION

20°C.

DINING ACCOMPANIMENT

Pasta with meat sauce, white and red meat, salami, cold cuts, medium aged cheeses.

LONGEVITY

If correctly stored, it evolves for about 4 to 5 years.

Please store away from light and heating, laid down in a cool place.

