

VALPOLICELLA RIPASSO



SECOLI

Denominazione di Origine Controllata

VINTAGE: 2012

REGION: Veneto

GRAPES: Corvina, Rondinella, Molinara

ALCOHOL: 14% vol.

WINE CHARACTERISTICS: Dark ruby/purple color. A silky, sexy texture. The wine has a long, dry finish of chocolate and dried cherries.

PAIRS WITH: Red meats, game and rich cheeses. It is also a perfect after-dinner wine. For best results, open the wine 30 minutes before drinking so as to allow it to breathe.

AGEING: 12 months

SERVING TEMPERATURE: 68 °F (22 °C)

PACKAGING: 12 bottles ML750

INTERESTING FACT: Ripasso Della Valpolicella received its official DOC status in 2009. It is made by re-passing (Ripasso) Valpolicella wine with the leftover grape skins and seeds from fermented Amarone with extended maceration. Many of the rich complexities of Amarone like the color, tannis and softness that attribute to the drying of the grapes are passed on to Valpolicella using this method. Like Amarone, it's made with the three historic varietals meticulously curated prior to bottling. These noble grapes together make Verona's



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