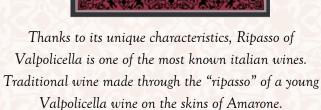


Villa Mattielli







VALPOLICELLA RIPASSO DOC

"SAN GIACOMO"

ALCOHOL CONTENT: 14%

GRAPES: Corvina 60%, Corvinone 20%, Rondinella

20%

ORIGIN AREA: Valpolicella Doc, Lavagno

TRAINING SYSTEM: pergola veronese

SOIL: calcareous

YIELDS PER HECTARE: 120 q.li/ha
HARVEST: late September, hand-picked
VINIFICATION: Ripasso is a traditional way to make
wine which involves, after the crushing of the dried
Amarone grapes, the re-fermentation of the young
Vapolicella on the skins of Amarone grapes.
AGEING AND REFINING: Wine maturation takes place

in French oak barriques (80%) and in steel tanks (20%) for about 10 months. Bottle refining.

TASTING NOTES: The nose on this deep garnet wine opens with hints of cherries and red fruit, with mineral and lightly spicy scents. This complex and clear wine, perfectly balanced, offers to the mouth

the pleasure of soft tannins.



The sommelier suggests:

Recommended glass		Serving temperature		Food pairing	
Ŧ	Ballon glass		Serve at 16°-18°C		Matches perfectly with game dishes, grilled meat and seasoned cheese.