



# Villa Mattielli



Thanks to its unique characteristics, Ripasso of Valpolicella is one of the most known Italian wines. Traditional wine made through the “ripasso” of a young Valpolicella wine on the skins of Amarone.

## VALPOLICELLA RIPASSO DOC “SAN GIACOMO”

ALCOHOL CONTENT: 14%

GRAPES: Corvina 60%, Corvinone 20%, Rondinella 20%

ORIGIN AREA: Valpolicella Doc, Lavagno

SOIL: calcareous

TRAINING SYSTEM: pergola veronese

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 Valpolicella 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	
	Ballon glass		Serve at 16°-18°C		Matches perfectly with game dishes, grilled meat and seasoned cheese.