

I LASI

VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE



In the Illasi Valley. Alluvial soils with stratified calcareous marine rocks underlying



Starting at the end of September; two passes through the vineyards and strict fruit selection to ensure optimum ageing



Corvina, Corvinone, Rondinella



Roller crushing and destemming. Long maceration and fermentation. The second fermentation (*ripasso*) is triggered off by the Amarone grape pomace. Matured in different sizes oak barrels then refined in the bottle.



14% vol



Pasta and rice dishes with mushroom or meat sauces; grilled or roast meat game; mature cheeses



Colour: ruby red
Bouquet: spicy, typical and intense
Taste: full, rounded and velvety



16 - 18°C



375 ml - 750 ml
1,51 - 31 - 51 - 91



VILLA
CANESTRARI
WINES
dal 1888