



AMASOLE

AMASOLE RIPASSO VALPOLICELLA SUPERIORE DOC

Information

Vintage:	2014
Origin:	Veneto, Valpolicella DOC, Italy
Grape composition:	Corvina 70%, Rondinella 20%, Molinara 10%
Bottle size:	750 ml
Closure:	Natural cork
Alc. vol:	14% vol.
Residual sugar:	7,6 g/l.
Producer:	Cottini SPA

About the wine

Tasting note:	Intense ruby red colour with aromas and flavours of lots of ripe and dried fruit. The dried grapes bring concentration on the palate with plums, raisins and smooth vanilla. A full-bodied and very nice structured wine.
Food pairing:	Goes well with creamy pastas, meat – preferably grilled and mature cheeses.
Ideal serving temperature:	18–20° C
Vinification	The grapes are harvested by hand, one third during the latter half of September and the remaining two thirds at the end of October. The grapes from September are dried until January and when blended with the other two thirds from the October harvest. Thereafter fermented together in just over two weeks. Finally, the wine is matured on oak for 18 months, followed by 6 months in bottle before release.

