

IMPERO– Valpolicella Superiore Ripasso



A dry, full bodied red with a deep and bright ruby red colour. The nose shows the characteristic scent of black cherries and ripe berries with a hint of vanilla and cloves from the oak aging. The palate is ripe and fruity with soft tannins and a lingering finish.

Region: Veneto

Production area: Grown in selected hillside sites of the Valpolicella area North of the city of Verona.

Classification: D.O.C.

Colour: Red

Grape varieties: 70% Corvina, 20% Rondinella, 5% Molinara, 5% Other grapes

Vinification: In March following the harvest, the new vintage of Valpolicella Superiore wine is macerated with the skins remaining from the production of Amarone. This is done according to the ancient Veronese technique of "ripasso", which increases the alcohol and enriches the structure of the Valpolicella. It is then aged 12 months in oak barrels to develop further its characteristics. The wine then benefits from a few months bottle aging.

Alcohol by volume: 13,5 %

Vintage: 2008