



# CLIVUS

## Valpolicella Ripasso



**VARIETY:** Corvina, Rondinella

**VINEYARDS:** hills of Montecchia di Crosara and Cazzano di Tramigna

**HARVEST:** middle of September

**VINIFICATION:** an initial fermentation in the month of October followed by a second fermentation on Amarone skins in the month of February

**AGEING:** barrel wood

**APPERANCE:** deep ruby red and clear

**NOSE:** complex with floral fragrance with hints of wild berries and jam

**PALATE:** savory soft and good lasting. Astringent aftertaste

**ALCOHOL CONTENT:** 13,5 % vol

**FOOD MATCHING:** this wine goes well with first courses with rich sauces, roasts, braises meats, grilled red meat, mature cheese

**SERVE:** it is recommend to serve at 18°C. Uncork the bottle at least some time beforehand



Cantina di Monteforte

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