

CAMPO GRANDE

RIPASSO DOC DELLA VALPOLICELLA SUPERIORE



DENOMINATION:
CAMPO GRANDE RIPASSO DOC DELLA VALPOLICELLA SUPERIORE

ALCOHOLIC STRENGTH:
14 % VOL.

REDUCING SUGAR:
3.2 G/L

TOTAL ACIDITY:
5.5 G/L

PRODUCTION AREA:
CAMPO GRANDE IN CAMPIANO, NEAR CAZZANO DI TRAMIGNA

GRAPE VARIETY:
70% CORVINA; 30% RONDINELLA

PRODUCTION FOR HECTARE:
9000 KG

GRAPE HARVEST:
MILD OF OCTOBER

VINIFICATION:
HAND-PICKED AT THE MILD OF OCTOBER. PRESSING AND MACERATION WITH SKINS FOR 6 DAYS. ON JANUARY WE ADD AT THE WINE THE SKINS OF AMARONE (AFTER HIS FERMENTATION) AND START A SECOND FORMATION FOR 8-12 DAYS AT 20-25°C. WITH THE SECOND FERMENTATION WE ADD BODY, COLOUR AND ALCOHOL TO THE WINE. LATER THE WINE IS AGE IN BARRELS FOR 18 MONTHS. AFTER THE BOTTLING THE WINE MUST AGE IN THE BOTTLE FOR 8 MONTHS.

ORGANOLEPTIC:
RUBY RED DARK; THE NOSE IS POWERFUL FRUITY AROMAS AND SPICES AND SAME VANILLA; WELL-BALANCED WITH A LIGHT, SMOOTH, SLIGHTLY TANNIC FINISH.

FOOD MATCHES:
IDEAL WITH NOURISHING FIRST COURSES, ENTRECOTE OR GRILLED MEAT.

TEMPERATURE:
SERVE AT 18°-19°C

WWW.MONTETONDO.IT

