

Ripatico

ROSSO VERONA IGT

On May 7, 983 AD, Emperor Otto II granted the inhabitants of Lazise the privilege of collecting transit and fishing rights (ripaticum), consolidating their alliance. This act sanctioned the administrative autonomy of Lazise, which became the first free municipality in Italy.



PRODUCTION AREA

Hilly vineyards located between the municipality of Lazise and Verona.



SOIL

Soil of medium texture, tending towards limestone.



ALCOHOL CONTENT

13,5 % vol



GRAPE VARIETIES

Corvina, Merlot, Rebo, Cabernet, Sauvignon.



HARVEST

Grapes harvested and selected by hand in the first ten days of October.



VINEYARDS

Double guyot vine training system.



AGEING

6 months in French oak barriques.



BOTTLE CAPACITY

750 ml



SERVING TEMPERATURE

18°C

Vinification

The winemaking process begins with a light drying of the grapes, which are then pressed and fermented first on their skins and then on the marc of our Hángelos. This fermentation process takes place in temperature-controlled steel vats with continuous pumping over. The wine then ages for 6 months in French oak barrels.

Description

The wine has a brilliant ruby red colour and aromas of cherry, ripe fruit and spices. On the palate, it is rich and enveloping, with pleasant hints of berries, cocoa and vanilla.

Pairings

This wine pairs well with first courses with sauces and red meat main courses in general. It is also recommended with spicy flavours typical of South American and Asian cuisine.