

**“TORRE MASTIO ”**  
**RIPASSO**  
**VALPOLICELLA CLASSICO**  
**SUPERIORE DOC**



**GRAPE VARIETY** 70% Corvina, 20% Rondinella, 5% Molinara,

**PRODUCTION** 75 hl/Ha.

**LOCATION** Vineyards located in a pre-hill zone in the Valpolicella Classico Area

**VINEYARD** The soil composition, its micro-climate, orientation and particular ventilation, give to the grapes of this wine the best peculiar feature requested for the old vinification method called “ripasso” (double fermentation).

**GRAPES HARVEST** by hand, second fortnight of September

**VINIFICATION** the wine obtained from the vinification of “Valpolicella Classico” grapes is re-fermented on intact and still slightly sweet Recioto-Amarone dregs. In so doing the alcoholic degree, colour and body are increased and the wine obtained is suitable for a long maturation in oak casks.

**CHARACTERISTICS** deep ruby red colour, typical intense scent of fruit, medium bodied, generous, warm, it reminds raisins and berry and it has a clean flavourful finish.

**ALCOHOLIC CONTENT** 14 % vol.

**SERVING TEMPERATURE** 20 °C.

**GASTRONOMIC ADVICE :** it combines very well with tasty dishes, grilled mixed meats, roasts, red meats, game and cheeses. It is advisable to uncork the bottle at least one hour before serving the wine.