



## SECCAL® VALPOLICELLA RIPASSO® DOC CLASSICO

### Description

Strong ruby red color. Intense, classic bouquet suggesting ripe fruit, spices and tobacco. Full-bodied, generous, warm, and long-lasting. It leaves a pleasant dry and sapid mouth.

### Vineyards

Estate vineyard with a particularly good location on the family's property. The Seccal vineyard is located on an exceptional site in the hills. The natural qualities of the soil and the individual microclimate create the conditions that yield a full-bodied, deep wine, rich in extracts and glycerine. For this wine we followed the ancient oenological practice of "RIPASSO®" (second fermentation).

### Vinification

This wine, obtained from the grapes harvested from the vineyard of the same name, is left to re-ferment with the skins of the grapes used for Amarone® and Recioto®, which are still intact and slightly sweet. In this way the body, color, extract, aromas and alcoholic content of the wine are increased and it becomes more suited for long aging in Slavonian oak casks, where it remains for 16 months. Bottle ageing at least six months before release.

### Serving suggestions

The wine goes well with all types of hearty first courses as well as with grilled meat, roast, red meat, game, and cheese. The wine should be opened at least one hour before serving.

### Analysis of bottle product

alcohol content	13,50%	vol
total acidity	5,70	gr/lt
dry residue	27,50	gr/lt

### Yield per hectar

75 hl/ha

### Grape varieties

Corvina 70% - Rondinella 20% - Molinara 5% - Croatina 5%

### Harvest

manually – second half of October

