



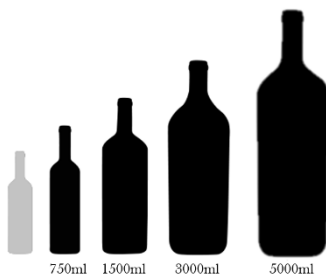
**Provolo**  
DAL 1927



### ANALYTIC FEATURES

Analysis alcohol: 14.5% vol.  
Total acidity: 5.7 g/l  
Reducing sugars: 5.8 g/l  
Dry Extract: 33 g/l

### AVAILABLE FORMATS



# CAMPOTORBIAN

## GENERAL FEATURES

Name:	Valpolicella Ripasso Superiore DOC
Production area:	Mezzane di Sotto
Average altitude:	350 m a.s.l.
Soil:	Marly limestone
Growing method:	Pergoletta veronese 3900 vines per hecatr
Average age of the vines:	30 years
Grape varieties:	60% Corvina 25% Rondinella 10% Corvinone 5% Oseleta

## VINIFICAZIONE E AFFINAMENTO

Harvest:	end of September by hand picking
Maceration:	daily stirring to ensure fluidity and maximize extraction
Alcoholic fermentation:	in stainless steel tanks under controlled conditions for 15 days Temperature: 25°/29° C
Second Fermentation:	on amarone skins after adding a 10% of raisins duration 17 days
Malolactic fermentation:	spontaneous, held in mid-April
Maturation:	40% in tonneaux: for 24 month 60% in wooden barrels: for 24 month in bottle: for 6 month

## ORGANOLEPTIC EXAMINATION

Colour:	garnet with burden ruby reflexes
Aroma:	parfume lightly spicy with ripe red fruit sents
Taste:	harmonic, dry and velvety

## PARINGS

It perfectly matches with grilled meats, game and roasted meat. Goes hand in hand with platters of cold cuts (especially bacon and salami) and fresh cheese with mustards.

Recommended service: uncork it at least 1 hour in advance,  
serve at 18°-20°C

Ageing potential: 15 years.