

Casa Lupo



VALPOLICELLA RIPASSO DOC

IN VINEYARD

The land is at an altitude of 450 meters above the sea level and is made by the alteration of calcareous-fossiliferous formations, in particular the red flake and biancone marble.

The selection of the grapes and the harvest are made by hand during the last two weeks of September, to obtain a perfect maturation of the bunches.

IN CELLAR

The Valpolicella, before aging, is macerated a second time on the marc of the Amarone just drawn and left to rest for about 15-20 days.

Then a maturation in oak barrels of 500/1000 LT for 18 months takes place. Follows ageing in bottle that lasts until optimal maturity.

TASTING NOTES

Intense red color with garnet reflections. Bouquet recalls red berries like currants and blackberries, with hints of violet, plum and spices. In mouth we can find fresh notes of red berries. Velvety, delicate and balanced tannins.

PAIRINGS

It matches perfectly with mushroom risotto, red meat such as barbecue steak or white meat such as stewed rabbit, perfect with cheese of medium maturing.

Taste at 16-18°C



Gold Medal
Mundus Vini 2018

Technical information

Bottle size: 0,75l
14,5% Alc. Vol

Grapes: 65% Corvina, 15% Corvinone, 10% Rondinella, 10% altri vitigni

Sulphites: 86 mg/l
Sugar: 7,8 gr/l
Acidity: 6,05
PH: 3,51

Density: 5200
Yield: 50/70 HU/Ha