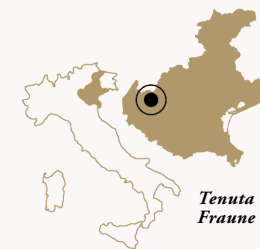




Tenuta Fraune

VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE



Grape	65% Corvina, 30% Corvinone, 5% Rondinella
Alcohol level	14,5% vol.
Production area	Valpolicella Classica, Verona, Veneto region
Location	The vineyards are located on the hills, North from Fumane valley
Vineyards elevation	500-650 meters
Training system	Pergola and Guyot
Soil	Limestone and red marble
Colour	Intense ruby red, with purple shades
Bouquet	Full-bodied, with fruity and balsamic aromas and spicy notes
Taste	Clean, with an intense ripe, red fruit sensation and an elegant and persistent finish
Serving temperature	18° - 20°C Open a few hours before drinking
Pairing suggestion	Perfect in pairing with dishes typical of the local Veneto region cuisine such as grilled polenta or bigoli-pasta dishes with tasty meat sauces, with risotto or grilled meat, great with lamb and game

Our Valpolicella Ripasso Classico Superiore is obtained through a second fermentation of the Valpolicella Classico, in contact with the dry skins left from the pressing of the Amarone, without adding any sugar or substances. This process lasts about 15 to 20 days and is followed by a 24 months aging in French oak. The "ripasso" method and the aging process give this wine a stronger structure and a milder acidity, comparing to the Valpolicella Superiore, thus making the way for roundness and phenolic substances. The bouquet has a dominant red fruits aroma, with balsamic and spicy notes. The palate is clean, soft, fine and well balanced.