



**SOCIETA' AGRICOLA
ALDRIGHETTI LUIGI, ANGELO E NICOLA S.S.**

Via Bignele, 4 – Fraz. Valgatarà
37020 – MARANO DI VALPOLICELLA (VR) – ITALY
C.F. / P. I.V.A.: 01805980230
Tel. E Fax: +39 045/7755061
E-mail: info@lebignele.it – Web: www.lebignele.it

Valpolicella Classico Superiore Ripasso D.O.C. 2011



BOTTLE SIZE: 750 ml

TYPE: Dry red wine

VINES OR GRAPES: 70% Corvina and Corvinone, 25% Rondinella, 5% Molinara

THE VINEYARD

DESCRIPTION OF THE VINEYARD: Marano di Valpolicella, hilly area at 300m above sea level, limestone and clay soil.

AGE OF VINES: 15-30 years

TRAINING SYSTEM: Umbrella-shaped arbor.

YIELD PER HECTARE: 60 hl

PRODUCTION

HARVESTING: Only manual selection of the grapes, between the end of September and the middle of October.

WINEMAKING: The grapes are destemmed and soft pressed. The fermentation is controlled in steel tanks. We decant basic vintage Valpolicella wine undergoes a second fermentation on raisened grape skins which have been used for Amarone.

AGEING: 6 months in oak barrels.

CHARACTERISTICS

COLOR: Intense garnet red.

FRAGRANCE: complex with notes of spice.

TASTE: Good bodied wine with sweet fruity notes, supple and dry on the palate.

ALCOHOL CONTENT: 13.5%

GASTRONOMIC PAIRINGS AND STORAGE

STORAGE: The bottles should be stored lying down at a temperature of 14-15°C, void of light.

SERVING TEMP.: 16° - 18° C.

PAIRINGS: It pairs very well with meat, game, barbecued meat and roasts.