

RED WINE



TENUTA CHICCHERI



ALPOLICELLA SUPERIORE
RIPASSO

It is made according to the Ripasso tradition. It has a ruby red colour, with notes of red fruit. It goes well with games and roast meat.



Production area	Tregnago - VR
Soil	Limestone
Vineyard altitude	400 m a.s.l.
Vine density	9000 vines per hectare
Training system	Guyot
Grapes	50% Corvina , 30% Corvinone, 20% Rondinella
Destemming	With whole grape
Maceration	Pre-fermentation cold maceration
Fermentation	In stainless steel tanks at controlled temperature, on Amarone skins according to tradition
Pressing	Soft
Ageing	In 225 litre French oak barrels (second hand barrels) for 12 months
Bottle ageing	6 months
Colour	Ruby red
Bouquet	Ripe cherry, red fruit, spicy notes
Flavour	Dry, savoury, harmonious
Serving temperature	18°
Food pairing	Red meat, roast meat
Alcohol	14%vol
Residual sugar	3-5 g/l
Total acidity	6,3 g/l
Ageing potential	10 years

CAMPO
delle
STRIE

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