



VALPOLICELLA RIPASSO SUPERIORE D.O.C.

GRAPES

Corvina, Corvinone, Rondinella.

PRODUCTION AREA

Located between the towns of Poiano and Quinto, the home of Maso Maroni can be found right in the heart of Valpantena, a valley situated North of Verona, which is considered to be the best “CRU” of Valpolicella.

VINIFICATION

After the harvest the grapes dry in the fruithouse for 120 days. Alcoholic fermentation takes place in 50 hl stainless steel vats with daily pumping over and *delastage*. Ripasso is the result of a second fermentation on Amarone pomace that takes place in February of the year following the harvest. As a result of this second fermentation the wine acquires body, structure and aroma.

AGEING

The wine ages in oak of different sizes and refines in the bottle.