



VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOP "PODERE BERTAROLE"



Vineyard

Southwestern exposure at an altitude of 150 to 300 meters, soil calcareous on basalt subsoil.



Grapes

- 70% Corvina, Corvinone
- 20% Rondinella
- 10% Molinara



Aging

French oak barrel for 6 - 8 months.
Bottle 6 months.



Analytical data

Variables according to year

- Alcohol: 14% vol.
- Total acidity: 5,50 g/l
- pH: 3,55
- Dry extract: 34 g/l



Longevity from harvest

8 /10 years



Color

Ruby red garnet.



Bouquet and tasting notes

Clean scent of wild fruits, sour cherries and plums, with a light spicy taste of leather and pepper.



Service

Room temperature in large crystal glasses.



Suggested food pairings

Grilled, braised or stewed red meats, game, seasoned and strong flavored cheeses.

Sizes



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