



BRUNO LAFON

wine selection



Cristiana Bettli, DOCG Valpolicella Ripasso Superiore , Red

DOCG Valpolicella Ripasso Superiore,

Tenuta Vignega has characteristics of pride, tenacity, freedom that unites a father to his daughter. This is the spirit of the Estate, with wines that have bright colors, elegance in aromas, moderate alcohol content, and high drinkability.

THE STORY

Valpolicella Ripasso is the spirit of the estate, with a bright color, elegant bouquet, moderate alcohol content, and high drinkability.

TERROIR

Calcareous, shallow with presence of skeleton.

VINIFICATION

The late harvested grapes are crushed and cold macerated for five days with spontaneous fermentation. After racking, the wine is stored in a steel tank until it is overcooked with Amarone pomace of the same vintage. This operation starts at the end of January, where the wine stops in Amarone wine for a week.

AGEING

It is then aged in Slavonian oak barrels and in French oak barrels.

VARIETALS

Corvina 50%, Rondinella 30%, Corvinone 20%

SPECIFICATIONS

Alcohol content: 14 ABV

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

17 - 18°C

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING NOTES

The color is bright red. The bouquet is intense with ripe cherries, blackberry with a hint of chocolate and vanilla. The taste is pleasant, with a note of juicy cherry and thin tannins for a long finish and very persistent.

FOOD AND WINE PAIRINGS

Medium-bodied wine is accompanied by savory first courses, boiled meats, red meats and aged cheeses such as the mezzano veronese mountain.

