"SECCAL"

VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE



ORGANOLEPTIC DESCRIPTION

Colour: deep ruby red.
Bouquet: intense, elegant, with hints of ripe plums and cherries, and spices.
Taste: full-bodied, balanced, well-rounded and long-lasting.

SERVING SUGGESTIONS

Food: savory first courses, as well as second courses of mixed meats and cheeses.

VINIFICATION

1 Fermentation: spontaneous, with indigenous yeasts, in stainless steel tanks for 12 days, in October.
2 Fermentation: spontaneous, with indigenous yeasts, on Amarone grape skins, in stainless steel tanks for 8 days, in late winter.
Aging: 16 months in Slavonian oak barrels.
Bottle aging: 4 months.

PRODUCT ANALYSIS

Alcohol content: 13,50% vol
Total acidity: 5,80 gr/lt
Net dry extract: 28,00 gr/lt

HARVEST

Manual

GRAPE VARIETIES

70% Corvina, 20% Rondinella, 5% Molinara, 5% Croatina

13,5% vol	18°	16 m	4 m

Soc. Agr.NICOLIS srl - Via Villa Girardi, 29 - 37029 San Pietro in Cariano (VR) - 045 7701261 - info@vininicolis.com - www.vininicolis.com