



CORTE MOSCHIN

## RIPASSO DELLA VALPOLICELLA SUPERIORE CORTE MOSCHINA



Denomination: **D.O.C.** 

Variety: CORVINA, CORVINONE, RONDINELLA AND CABERNE

Alcohol content: 14
Bottle size: 750 ML
Product Area: VENETO

The "Ripasso" is a new wine for the Veronese tradition. It originates from a second alcolic fermentation of the Valpolicella wine with the dregs of Amarone pressed grapes.

The result is a full-bodied intriguing wine which brings out its complexity after a short period of maturing.

Refining: 18 months in varioussize barels.

Scent: Blackberrie, black cherries, cheries with spicy end.

Flavour: Intense, ful-boddied and wel-flavoured.

Gastronomic plates: Grilled and braised meat, game and mature cheese. Temperature to be served: 16 - 18 ° C. Best opened one hour before serving.



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