



Maso Maroni

VALPOLICELLA

RIPASSO

SUPERIORE D.O.C.

LOCATION: Maroni.

APPELLATION: Denominazione di Origine Controllata.

PLOT: Maso Maroni.

GRAPES: Corvina, Corvinone, Rondinella.

AREA OF ORIGIN: Family owned vineyards in Maroni at 300 m a.s.l.

VINEYARD SPECIFICATIONS: Dry stone terraced vineyards (called "Marogne") located on hillside and exposed to South, South-West. Clay, strongly calcareous soil. Guyot training system with a density of 5000 vines per Ha.

HARVEST: Takes place at the end of September, early October. Grapes are hand picked and put into small crates.

VINIFICATION: Grapes are pressed and by gravity they drop in small fermentation tanks (50 Hl). Daily pumping over and delestage are carried over throughout the duration of fermentation. 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, alcohol and aromas.

AGEING: Ripasso ages in selected oak of different sizes, mostly barriques and larger casks. It then refines in bottle.

TASTING NOTES: Intense ruby red color with wide bouquet of ripe red fruit and hints of spices, reminiscent of tobacco and black pepper.

PAIRING: It goes well with hearty main course dishes, roasted meat, rabbit, grilled red meats and medium aging cheeses.

ALCOHOL: 14,5% Vol.

SERVING TEMPERATURE: 16-18°C.

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