



“Ripasso” della Valpolicella Classico Superiore D.O.C.

An antique technique for a modern wine.
First Spada Ripasso was bottled in 2003.



VINEYARD: Hillside Vineyard in the historical Valpolicella Classica area.



GRAPE VARIETIES: Corvina Veronese 40%, Rondinella 45% Molinara 15%.



ALCOHOL: 13,5 % vol.



VINIFICATION: Steel tanks and vitrified concrete.



MATURATION: 2 years in French Oak barrel of 10 hectoliters.



COLOR: Intense ruby red color.



SMELL: Smell with hints of red fruit and vanilla.



TASTE: Warm and smooth to the palate, wellbalanced with a well rounded tannin.



SERVICE TEMPERATURE: 18° C.



RECOMMENDED WITH: Withe and red meat, highly versatile.



BOTTLE: 750 ml.

