

VALPOLICELLA RIPASSO
CLASSICO SUPERIORE GASO



REGION	Veneto
APPELLATION	Doc (Denomination of controlled origin)
GRAPES	Corvina/Corvinone, Rondinella and Molinara.
VINEYARDS	Hilly vineyards in Marano di Valpolicella, in the heart of the classic area, to about 400 mt of altitude. The soil is compact and red on Eocene limestone rich in calcium and iron. Terraced lands with dry stone walls (called "marogne") with a good solar exposure: essential components that confer to the wines of brand "Gasò" special bouquet and particular characteristics.
HARVEST	Beginning of October by selective hand-harvesting.
VINIFICATION	10 days post-fermentation on the skins. In February of the following year, the wine has a traditional re-fermentation (the ripasso) on the marcs left over from the just-completed Amarone fermentation, giving the Valpolicella Ripasso richer flavors and complexity.
ANALYSIS	Alcohol 13,5% Total acidity 6 gr/l Sugar residual 5/6 gr/l Dry extract 28/32 gr/l
CHARACTERISTICS	Deep ruby garnet red colour. Elegant, complex aromas of ripe fruit. In the mouth, soft, rich flavours typical of the best Valpolicellas, lengthening into a pleasantly bitterish aftertaste.
MATURATION	Refining in Slavonia and Allier oak casks (20 and 50 hl) for about 24 months (times may change depending on the year).
FOOD SUGGESTIONS	Exclusive full-bodied, it matches with risotti, bean and pasta soup, various dishes of roasted or stewed meat. To serve preferably at 20°C and to uncork one hour before.
VINTAGE	Enjoy within 6/8 years from harvest, it is suitable to be aged.