

# TOMMASI RIPASSO VALPOLICELLA

## Vinification

Ripasso is the unique result of refermenting Valpolicella on the warm grape skins from which Amarone was fermented. This process is used only in the best vintages. The wine spends 24 months in Slavonian oak barrels.

## Features

Robe of dark ruby color. Nose releasing spicy and balsamic notes. The whole is complemented by dominant aromas of cooked fruits, cocoa, burnt wood and licorice. This red shows a pleasant freshness and is provided with tannins. Faithful to the aromas perceived by olfaction, it is asserted by flavors of candied cherry and cocoa. It reveals an ample mouth that ends in a persistent finish.

## Food Pairings

Perfect with pasta in spicy tomato sauce, osso bucco, wild mushroom risotto and flavourful cheeses.



## Producer

Tommasi Family Estates

## Category

Red

## Grapes

70 % Corvina, 20 % Rondinella, 10 % Molinara

## Appellation

Valpolicella Classico Superiore  
Ripasso (DOC)

## Size

750 ml

## Degree of alcohol

13 %

## Serving temperature

16 to 18 °C

## Taste Tag

Aromatic and supple

## Available in these provinces

- Quebec