



LA VIGILIA

VERONA 1974

VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Production Area Hilly vineyard south-faced in Valpolicella area, Veneto Region.

Alcohol 14,5 % Vol.

Dry Extract 34.0 g/l.

Grapes Corvina, Rondinella, Molinara.

Soil Dark clay, rich of iron with rocky outcrops.

Technique The vineyards are cultivated on terraces using Pergola Veronese and Guyot system.

Vintage End september/ October.

Vinification Ripasso Method is the unique result of refermenting Valpolicella Classico Superiore on the warm grape skins from which Amarone has been fermented. This process, used only in rare vintage years, imparts richness, character and personality of a great wine to an already superior wine. "Ripasso" method is a technique that is done by the "re-passing" of the Valpolicella wine on the dried grape skins of Amarone, still warm and rich in sugar. The Valpolicella remains in contact with the pomace of Amarone for 10/12 days; during this period, a second alcoholic fermentation occurs. Ripasso method gives to Valpolicella wine a better structure and a lower acidity, it is more rounded and it is suitable for ageing in oak barrels for 12 months.

Dark ruby red.

Color A complex wine, rich of the structure, body and tannins, undergrowth fruits and Red Jam, with a smooth palate.

Taste The aftertaste confirms what we encountered on the nose letting the subtle tannins create an elegant finish.

Bouquet Intense blackberry and a soft hint of vanilla and chocolate.

Food match Perfect with every land dish, first courses, Red meats, and cheese.

Service Temperature 18-20° C.

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VERONA -Italy

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