

# CORTE DEL SOLE

The Corte del Sole vineyard can be found nestled in the gentle hills of Soave, just a few kilometers from Verona on a slope overlooking the valley. Today, the family carries on the passion and tradition, which three generations have handed down. Just like skilled craftsmen, the family carefully follows all the production phases to create exceptional wines. They are attentive to any new improvements in grape-producing technology in order to guarantee wines of the best quality at all times in order to represent their land. Corte del Sole believes that it is only through hard work, drive and determination that the best results can be obtained.

## RIPASSO DELLA VALPOLICELLA

Classification:

DOC - Red Wine

Production zone:

Grapes from the Valpolicella DOC zone.

Grape variety:

70% Corvina; 30% Rondinella

Grape harvest:

Mid-October.

Vinification:

This wine is obtained by combining the pomace of Amarone, which allows it to go through a second fermentation that increases the structure, color and alcohol content of the wine. It is then transferred to oak barrels and

casks for a minimum of 18 months. After bottled, it is aged for at least 8 more months.

Characteristics:

A ruby red color with garnet hues. An intense and persistent bouquet with aromas of wild berries, cherries, dried flowers and hints of spices, in particular nutmeg and cinnamon. It has an intense and persistent taste with an elegantly tannic structure.

Serving Suggestions:

Goes well with grilled and braised meats along with aged cheeses. It is best enjoyed between 57-61° F.

Imported by Above Wines

