



HERITAGE

Just as the walls of the ancient forts defended these lands against barbarian attacks in the 17th century BC, Primo Ripasso Castelliere delle Guate stands as the guardian of the most authentic expression of the defining qualities of the local area, allowing to anyone who tastes it, the pleasure to note the experience on its removable label. Like an unforgettable moment, to be treasured.

VALPOLICELLA RIPASSO DOP - CASTELLIERE DELLE GUAITE



GRAPE VARIETIES

Corvina, Rondinella, Molinara.

PRODUCTION AREA

Hills of Valpolicella area.

WINEMAKING

The wine Valpolicella obtained by this grapes undergoes the Ripasso method: second fermentation on the pomace still slightly sweet of Amarone to enhance the aromas and give structure and complexity. Maturation in wood for about two years.

TASTING NOTES

Ruby red colour, with garnet reflections.
On the nose it displays aromas of cherry, blackberry and dried fruit; good structure on the palate with rich fruit.
Soft and velvety tannins.

FOOD PAIRING

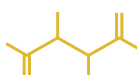
Perfect with all meat dishes, game and long-seasoned cheeses.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
14,5%



ACIDITY
5,4 gr/L.



RESIDUAL SUGAR
4 gr/L.



BOTTLE

Type of Closure	Cork
Length:	73,2 mm
Height:	331 mm
Tare:	600 gr
Volume:	750
Gross Weight:	1385 gr
EAN Code:	8003503010608



CARTON

Length:	450
Width:	170
Height:	350
Tare:	690 gr
Gross Weight:	9000 gr
EAN Code:	80035030138696



PALLET LAYOUT

Size:	80X120
Type:	Epal/fumigato
Cartons per layer:	8
Number of layers:	7
Cartons per pallet:	56
Bottles per pallet:	336
Gross Weight:	524 kg