

VILLA MARIN

“Valpolicella Ripasso Classico Superiore” – Verona, Italy



TECHNICAL NOTES

Alcohol: 14.5% by Vol.

Varietal: Corvina Veronese 50% – Corvinon 15% – 25% Rondinella – Molinara 5% – 5% Negrara

Soil: red-brown soil on detrital, limestone-marly and basaltic sediments

WINEMAKING

Fermented from fresh grapes in the month of October on the Recioto or Amarone wines obtained by fermentation of dried grapes in the months of December or January.

TASTING NOTES

Double fermented, this wine is smooth, full bodied, persistent, balanced and derived in late maturation. Ruby red in color with shades of violet, hints of dried fruit, pomegranate and mixed berries.

SUGGESTED FOOD PAIRINGS

Enjoy this wine with red meats, pasta, game and aged cheeses.




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