



BELLORA

since 1939

“GIANNI BELLORA” VALPOLICELLA RIPASSO SUPERIORE D.O.C.

APPELLATION

Valpolicella Ripasso D.O.C.

VINEYARD LOCATION

Veneto, hillside locations in the province of Verona at approximately 240 metres (787 ft) a.s.l. on clayey and chalky soil.

GRAPE VARIETIES

Corvina Veronese 70%, Rondinella 30%

VINIFICATION

Harvest takes place towards the end of September, when Corvina, which is a mid-to-late ripening grape reaches perfect phenolic and technical ripeness. Malolactic fermentation takes place naturally in second-use French oak barrels.

AGEING

15 months in Allier oak, a much sought-after wood since it is very finely grained and proffers a well-balanced combination of tannins and aromatic components. This period is followed by 4 months of ageing in large Slavonian oak barrels and 7 months in the bottle.

ALCOHOL CONTENT

14,00 % Vol.

TOTAL ACIDITY

5,70 g/l.

RESIDUAL SUGARS

5,75 g/l.

TASTING NOTES

This wine has substantial structure and aromatic qualities, combined with an elegant and harmonious personality. It is complex and has a rich array of aromas of red-fleshed fruit, in particular jammy morello cherries and sweet spices with a long and lingering finale.

FOOD PAIRINGS

It pairs well with numerous Italian dishes such as risotto, porcini mushrooms, baked lasagne and gnocchi with gorgonzola and walnuts, char-grilled meats and roasts. It is perfect as an accompaniment to Parma ham and Culatello di Zibello ham. It is particularly interesting paired with medium-matured cheeses such as Parmigiano Reggiano, pecorino and Monte Veronese.

SERVING TEMPERATURE

16 °C (60.8°F) in a large glass.



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