



# San Michele

## VALPOLICELLA RIPASSO

*Denominazione di Origine Controllata*

## CLASSICO SUPERIORE

*Made with organic grapes*

### GRAPE VARIETIES

Corvina, Corvinone, Rondinella, Oseleta.

### PRODUCTION AREA

Valpolicella Classica.

### VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

### AGEING

24 months in second hand barrique and tonneau and then 24 months in oak barrels 25h.

### BOTTLING

About 48 months after fermentation.

### ORGANOLEPTIC QUALITIES

Colour: dark red, with ruby reflections.  
Aroma: sophisticated aroma, forest fruits, morello cherry. Fine and complex.

Taste: rounded, full-bodied, wellbalanced, persistent.

### SERVING TEMPERATURE

18-20 °C.

### SERVING SUGGESTION

Ideal with medium-aged cheeses, pasta dishes with game or ragout of meat, roasts, stews, grilled or braised meats.