



OTTELLA

Valpolicella Ripasso

ORIGIN

- Area: Romagnano - Valpantena
- Altitude: between 300 and 500 metres above sea level
- Exposure: South, southwest
- Soil type: Chalky clay
- Grapes: Corvina 70%, Corvinone 20%, remaining 10% made up of Oseleta, Spigamonte, Corbina, Turchetta
- Training System: Guyot
- Density and stumps/Hectare: 5.000
- Average yield: 90 quintals/Hectare
- Harvest: Manual

FINING AND FERMENTATION

Fermentation in temperature-controlled steel vats and subsequently passed over the Amarone marc for around 10 days.
Ageing in 25-hectolitre Slavonian oak barrels and wooden French barriques for around 2 years.

ANALYTICS DATA

Dry extract 40 g/l - Acidity 6.7 g/l - Residual sugars 6.0 g/l - Serving temperature 18/20°

COLOUR

Deep, intense red.

NOSE

Intense and elegant, hints of ripe red fruit with a touch of spice.

PALATE

Harmonious and velvety with soft, persuasive tannins which enhance the drinkability.

FOOD

It goes well with poultry like pheasant, roast veal or pork, risottos in general and naturally flavoured cheeses.

MINIMUM ALCOHOL CONTENT

14,5% vol.

SERVING TEMPERATURE

18°-20°



OTTELLA di Francesco e Michele Montresor

Loc. Boschetti

37019 San Benedetto di Lugana (Peschiera del Garda (VR)) - Italia

Tel. +39 045/7551950

www.ottella.it - info@ottella.it