



“TORRE D’ORTI”

Valpolicella Superiore Ripasso DOC

Made with the traditional ripasso system in December or January when a young Valpolicella wine made early in October, is enriched with the skins of dry grapes used to make Recioto or Amarone.

Our Valpolicella superiore is made with a ripasso of Amarone skin with low sugar content; it is left in contact only for 24-48 hours in order prevent it from a re-fermentation. 40% of the Corvina, Corvinone and Rondinalle grapes uses in this wine are lightly dried.

The complexity and spiciness from the dried grapes balance harmoniously with the fruitiness and softness of the fresh.

These two characteristics blend together harmoniously after the ageing in small and medium oak barrels. This wine strives to be the expression of elegance and character achievable from this dedicated area.

