Cantine Riondo, Valpolicella Ripasso DOC 2022

IRI0112022

Cantine Riondo

— Veneto, Italy

NV Vintage

Decanter World Wine Awards Gold 2025

A classic, approachable and great value Valpolicella Ripasso

Production

After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the Ganimede system where the grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional “Ripasso” tecnique, wich increases the alcohol, body and perfumes of the wine. The resulting wine is aged partly in stainless steel and partly in oak wood casks for 12 months.

Tasting note

Black fruits and mocha on the nose. Rich and full bodied on the palate with plum, black cherry and damson flavours, dried figs and dates and a lingering pleasant warming and lightly spiced finish.

Food Match

Excellent with stewed and grilled meat dishes and roasts. It is also ideal with long-aged cheeses.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Valpolicella Ripasso DOP

Winemaker:
Giorgio Marchiotto

Grape Varieties:
Rondinella 10% Corvinone 30% Corvina 60%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
18001968004887