



BERETTA

Valpolicella Superiore Ripasso 2022



Category:	WINE		
Style:	RED WINE		
Variety:	RED BLEND		
Region:	VENETO		
Vintage:	2022		
Volume:	750ml		
Vineyard:	Hillside, northeastern Verona.		
Vinification:	The grapes are pressed and destemmed, then macerated on the skins for 15 days, with remontages and fermentation at controlled temperature of 24-25 C. Placed in steel tanks until February, the product is then left on the skins of the Amarone where it ferments again, enhancing the structure and aromas of the wine. Later, it is transferred to barriques of various capacity and toasting, where it stays for 12 months. Aging in bottle for 6 months.		
Appearance:	Ruby red		
Bouquet:	intense fragrances of wild cherries and underbush and hints of toasting.		
Palate:	A rich, full-bodied wine, round and smooth on the palate. Excellent with savory first course dishes, roast and barbecued meats. Serve at 18C.		
Technical Analysis:			
Alcohol:	13.50%	Packaging:	6 x 750ml
Hancocks Product:	62576		