



Accordini Iginò



RIPASSO VALPOLICELLA DOC CLASSICO SUPERIORE

Noble brother of the Amarone, a wine produced by the particular technique of "Ripasso". Technique that makes the "re-pass" of the wine Valpolicella on the marinas of the Amarone, obtained from Corvina, Rondinella, Corvinone and Rossignola grapes still hot and rich in sugars. Thanks to this ancient technique, it is possible to produce a wine of an excellent structure rich in traditional Valpolicella scents, tickling the palate after sip.

Noble wine with intense colouring and fruity notes of cherry blend with spicy scents. Tannic and slightly pungent character recalls the decisive character of the Acheron without losing its softness and visibility.

It is recommended to accompany white meats, in addition to the usual match with red grilled meat.

Production Area

Hills of Moron, hilly area on the border between San Pietro in Cariano and Negrar (Verona - Italy)

Grapes

Corvina Veronese and Corvinone, Rondinella, Rossignola

Colour

Intense ruby red

Aroma

Almond flavour, more jam

Taste

Soft Tannins, intriguing in its complexity of persistence and freshness

Alc. Vol%

15,00%

Serving temperature

16 - 18 °C

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