



VALPOLICELLA CLASSICO RIPASSO 'I PROGNI'



Veneto, Italy
Le Salette

www.lesalette.it

Method & Production

"Ripasso" is an ancient technique of wine making in Valpolicella. The wine is first fermented in October using just natural yeasts for around 7 to 8 days. Then the wine is put through a secondary fermentation in January / February time u: first fermentation in October followed by a secondary fermentation using the sweet "passito" grapes for 15 days. The wine then spends 18 months in Slavonian oak casks (70%) and new barriques (30%), 4 months aging in bottle before release.

Tasting Notes

Deep ruby red in color. On the nose you get wonderful ripe cherries, forest berries and a hint of vanilla, tobacco and chocolate. Well-rounded, elegant and warm with great acidity and well structured tannins.

Food Matching

Pasta with rich sauce, red meat and roast.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
LS2820	Valpolicella Classico Ripasso 'I Progni'	Corvinone: 35% Rondinella: 15% Oseleta: 15%	2020	14.0%	Cork	6X0.75lt	No	No	Yes	No