



## VALPOLICELLA CLASSICO RIPASSO 'I PROGNI'

Veneto, Italy

Le Salette

[www.lesalette.it](http://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
<b>Red Wine</b>									
LS2817	Valpolicella Classico Ripasso 'I Progni'	Sangiovese Molinara Croatina Rondinella Corvinone Corvina	2017	13.5%	Cork	12X0.75lt	No	No	No