

Italian wines in the world: Azienda Agricola Accordini Stefano's Valpolicella Classico Superiore Ripasso DOC

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Stefano Accordini

VALPOLICELLA
RIPASSO
CLASSICO SUPERIORE

ACINATICO®

VALPOLICELLA
RIPASSO

denominazione di origine controllata

Classico Superiore

Stefano
Accordini®

Valpolicella Classico Superiore Ripasso DOC

Color: red

Year of production: 2016

Price: € 11.50

Annual production: 70,000 bottles

Denomination: DOC

Aging: 12 months in french oak

Grapes: 60% Corvina Veronese, 15% Corvinone, 20% Rondinella, 5% Molinara

This wine reveals a family story linked to a territory that has seen alternating fortunes over the centuries and that is the identity that binds this place to its people and their deep rooted sense of belonging.

Valpolicella is an area in the north-west of Verona, that has made peasant culture its strong point, diversifying the products that a territory so small but at the same time complex in terms of geographical conformation was able to offer, thus making the area itself a small rural world and it is the vine that has always accompanied this path. In Valpolicella the stories and the proverbs speak of Acinatico and the value of the grapes that ripened before giving life to wines that could express all their strength. We find this strength in this wine, Valpolicella Ripasso made by Accordini family, which recalls the Acinatico name on the label, to enhance its past tradition. This wine is made with the technique of ripening on the skins of Amarone that, added to the complexity deriving from the soils of "mountain", gives perfumes that anyone who visits this portion of Italy can find in the villages and taverns that welcome you with their specialties.

The intense ruby colour invites the nose to listen to the aromas that are typical of the drying on racks, with this ripe red fruit that is well harmonized with hints of plum and blueberry, never intrusive and very elegant. This brings to the palate the same olfactory emotions with an extraordinary ease of drinking and softness. Great for those who love the company of good meat and for those who are fascinated by

peasant history.