

Annaberta

Veronese tradition and aromatic intensity in perfect harmony.

Ripasso

Ripasso DOC Superiore



16° - 18° C

13,5 % vol.

750 ml



Characteristics:

Ripasso is a red wine with an intense color and elegant garnet reflections, offering enveloping aromas of ripe berries, sultana grapes and sweet spices. Vanilla, tobacco and licorice notes accompany a structured, smooth sip with balanced tannins and a persistent finish. Its complexity derives from the traditional “ripasso” method, which enriches depth and aromatic character.



Grapes and production method

Ripasso is made from Corvina, Corvinone and Rondinella grapes, hand harvested during the second week of September. After the first fermentation, the wine is passed over Amarone pomace, gaining structure, intensity and greater aromatic complexity. It then undergoes a long maturation in tonneaux and truncated cone vats, shaping its body, elegance and remarkable depth.



Recommended pairings

This Ripasso is ideal with roasts, traditional boiled meats and grilled cuts. It pairs beautifully with charcuterie and medium aged cheeses, enhancing flavors and textures. Perfect for convivial lunches or rich dinners, thanks to its enveloping structure and lingering aromatic profile. Serve at 18°C in a wide glass to highlight its full aromatic expression.