

La Colombaia

Valpolicella Ripasso DOP

60% Corvina, 30% Rondinella, 10% Molinara

Tasting Notes:

Displays aromas of almond and cinnamon on the nose. Rich flavors of cherry, musk, spices, and oak combine for a dry, yet pleasantly velvety mouthfeel. Serve with comfort foods like whole roasted chicken or pot roast over the next several years.

Vineyards:

Region: Valpolicella, Veneto, Italy
Vineyard Size: 3 hectares
Training Method: Pergola & Guyot
Planting Density: 3500 vines/hectare
Year Planted: 1970
Soil Composition: Calcareous clay
Elevation: 300 meters
Exposure: Southwestern

Winemaking:

Hand-harvested in October, the grapes are fermented over 10 days in stainless steel tanks at a controlled temperature and left to rest until February. Following the Amarone production, the wine is refermented on the skins of the Amarone for 15 days.

Aging:

12 months in French & American oak barrels, plus 6 months in bottle

Technical Data:

Alcohol: 13.5%
Residual Sugar: 4.0 grams/liter
Acidity: 5.5 grams/liter
pH: 3.55



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



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