

MICHELE CASTELLANI

VALPOLICELLA 'RIPASSO' 2015

Wine Spectator — JULY 2017

90

"This mouthwatering red is medium-bodied and expressive, offering lightly chewy tannins and flavors of sun-dried cherry, strawberry preserves and star anise, with pleasing hints of herb and mineral on the finish." A.N.

Valpolicella Ripasso is also known as 'Baby Amarone' because it undergoes a special winemaking process in which the young Valpolicella wine is re-fermented on the Amarone skins, thus giving extra color, body and complexity. Ideal for red meat, rich pasta, spicy sausage, BBQ.



Imported by
MONTCALM
WINE IMPORTERS, LTD

MICHELE CASTELLANI

VALPOLICELLA 'RIPASSO' 2015

Wine Spectator — JULY 2017

90

"This mouthwatering red is medium-bodied and expressive, offering lightly chewy tannins and flavors of sun-dried cherry, strawberry preserves and star anise, with pleasing hints of herb and mineral on the finish." A.N.

Valpolicella Ripasso is also known as 'Baby Amarone' because it undergoes a special winemaking process in which the young Valpolicella wine is re-fermented on the Amarone skins, thus giving extra color, body and complexity. Ideal for red meat, rich pasta, spicy sausage, BBQ.



Imported by
MONTCALM
WINE IMPORTERS, LTD

MICHELE CASTELLANI

VALPOLICELLA 'RIPASSO' 2015

Wine Spectator — JULY 2017

90

"This mouthwatering red is medium-bodied and expressive, offering lightly chewy tannins and flavors of sun-dried cherry, strawberry preserves and star anise, with pleasing hints of herb and mineral on the finish." A.N.

Valpolicella Ripasso is also known as 'Baby Amarone' because it undergoes a special winemaking process in which the young Valpolicella wine is re-fermented on the Amarone skins, thus giving extra color, body and complexity. Ideal for red meat, rich pasta, spicy sausage, BBQ.



Imported by
MONTCALM
WINE IMPORTERS, LTD

MICHELE CASTELLANI

VALPOLICELLA 'RIPASSO' 2015

Wine Spectator — JULY 2017

90

"This mouthwatering red is medium-bodied and expressive, offering lightly chewy tannins and flavors of sun-dried cherry, strawberry preserves and star anise, with pleasing hints of herb and mineral on the finish." A.N.

Valpolicella Ripasso is also known as 'Baby Amarone' because it undergoes a special winemaking process in which the young Valpolicella wine is re-fermented on the Amarone skins, thus giving extra color, body and complexity. Ideal for red meat, rich pasta, spicy sausage, BBQ.



Imported by
MONTCALM
WINE IMPORTERS, LTD

MICHELE CASTELLANI

VALPOLICELLA 'RIPASSO' 2015

Wine Spectator — JULY 2017

90

"This mouthwatering red is medium-bodied and expressive, offering lightly chewy tannins and flavors of sun-dried cherry, strawberry preserves and star anise, with pleasing hints of herb and mineral on the finish." A.N.

Valpolicella Ripasso is also known as 'Baby Amarone' because it undergoes a special winemaking process in which the young Valpolicella wine is re-fermented on the Amarone skins, thus giving extra color, body and complexity. Ideal for red meat, rich pasta, spicy sausage, BBQ.



Imported by
MONTCALM
WINE IMPORTERS, LTD

MICHELE CASTELLANI

VALPOLICELLA 'RIPASSO' 2015

Wine Spectator — JULY 2017

90

"This mouthwatering red is medium-bodied and expressive, offering lightly chewy tannins and flavors of sun-dried cherry, strawberry preserves and star anise, with pleasing hints of herb and mineral on the finish." A.N.

Valpolicella Ripasso is also known as 'Baby Amarone' because it undergoes a special winemaking process in which the young Valpolicella wine is re-fermented on the Amarone skins, thus giving extra color, body and complexity. Ideal for red meat, rich pasta, spicy sausage, BBQ.



Imported by
MONTCALM
WINE IMPORTERS, LTD