



VALPOLICELLA SUPERIORE RIPASSO 2013

Demeter-certified biodynamic producer Musella is a member of the association "The Amarone Families" – an organization set up to protect and promote Valpolicella. It brings together 12 historic families of Valpolicella: Allegrini, Begali, Brigaldara, Masi, Musella, Nicolis, Speri, Tedeschi, Tenuta Sant'Antonio, Tommasi, Venturini, Zenato.




GRAPE VARIETIES	Corvina e Corvinone 70%, Rondinella 20%, Barbera 10%
TASTING NOTES	Ruby red color. Cherries and spice on the nose with a long, lingering finish on the palate.
DENOMINATION OF ORIGIN	DOCG
PRODUCTION METHOD	15% of Corvina grapes is dried for 4 weeks, 20% of all fresh grapes are directly vinified. The 65% is "ripassato" on unpressed skins of Amarone to retain color and structure. Maceration of the must 12-15 days at a temperature between 68-78°F with regular remontages Malolactic fermentation. Transfer to French oak barrels of 350, 500, 1500 lt.



ABV 13.5 %

BOTTLE SIZE 750 ml

IMPORTER:  **Bevology** (d/b/a S.P. Raye LLC) 401 Park Ave So. 10th Fl.
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