



Le Morete

General Notes: The climate of Valpolicella is defined as moderately continental because it is the result of the encounter between the subcontinental climate (climate of transition between the climate of the hinterland and that of the coasts) typical of the Po Valley and the microclimate of Lake Garda. The largest Italian lake in fact, thanks to its considerable mass of water mitigates the temperatures creating a Mediterranean-like microclimate in the areas adjacent to it. A tangible sign of this influence is the presence of the olive tree. The climate that results from the commingling of the different influences is the only one able to enhance the native varieties of Valpolicella, which are grown exclusively in the hilly areas of Verona. Wine-making: Gentle crushing immediately after the harvest is followed by fermentation in stainless steel tanks. The wine is then combined with the pomace from fermentation of the Amarone and Recioto. This old technique called “Ripasso” is normally carried out in March. Aging: In 20 HL barrels made of Slovenian oak and in French barrique for 12 months, followed by aging in the bottle for about 6 months.

Gastronomical Matching: Mushroom or meat risotto, roasts, grilled meats, game and seasoned cheeses.

Product Description

Winery: Manara Vini

Region: Veneto

Grape: Corvina 70% - Rondinella 20% - Other types 10%.

Production Area: San Pietro in Cariano (VR)

Appellation: DOC Valpolicella Ripasso Classico Superiore

Harvest Period: End September - Beginning October

Soil: Limestone calcareous

Plant Breeding: Guyot

Serving Temperature: 16° - 18° C.

Alcohol Strength: 14%

Tasting notes: Colour Ruby Red Nose – Black Cherry, Blueberry, Plum, Violet, Vanilla, Chocolate, Tobacco and Liquorice. Palate – Dry, light acidity and tannic