



Nicolis

SECCAL VALPOLICELLA RIPASSO DOC CLASSICO

Description: Strong ruby red colour. Intense, classic bouquet which suggests ripe fruit, spices and tobacco. Full-bodied, generous, warm and long lasting. It leaves a pleasant dry and sapid mouth.

Wine making: This wine, obtained from the grapes harvested in the vineyard called with the same name, is left to re-ferment with the skins of the Amarone and Recioto grapes, which are still intact and slightly sweet. In this way the body, colour, extract, aromas and alcoholic content of the wine are increased and the wine becomes more suited for a long aging in Slavonia oak barrels, where it remains for 16 months. The ageing in the bottle is at least six months before release.

Vineyards: Estate vineyard with a particularly good location on the family's property. The Seccal vineyard is located on an exceptional site in the hills. The natural qualities of the soil and the individual microclimate create the conditions that yield a full-bodied, deep wine, rich in extracts and glycerine. For this wine we followed the ancient oenological practice of "RIPASSO" (second fermentation).

Analysis of bottle product:

Alcohol content: 13,5% vol

Total acidity: 5,70 gr/lt

Dry residue: 27,50 gr/lt

Yield per hectar: 75 hl/ha

Harvest: manually - second half of October

Grape varieties: Corvina 70% - Rondinella 20% - Molinara 5% - Croatina 5%

Serving suggestions: The wine goes well with all the types of hearty first courses as well with all grilled meat, roast, red meat, game and cheese. The wine should be opened at least one hour before serving.

Grapes : Corvina Veronese (70.00%), Rondinella (20.00%), Molinara (5.00%), Croatina (5.00%)

VENETO

Veneto is a wine region in north-eastern Italy. The region is protected from the harsh northern European climate by the Alps, the foothills of which form the Veneto's northern extremes. These cooler climes are well-suited to white varieties like Garganega (the main grape for Soave wines) while the warmer Adriatic coastal plains and river valleys are where the renowned Valpolicella, Amarone and Bardolino DOC reds are produced. One of Italy's leading wine schools, Conegliano, is based here and the nation's most important wine fair, Vinitaly, takes place each spring in Verona.

