

Valpolicella Superiore Ripasso Doc Rocca Sveva

ROCCASVEVA



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THE TREASURES



Grapes

Corvina, Corvinone and Rondinella

Vinification and maturation

The current-year Valpolicella Superiore is "repassed" over the fresh pomace of Amarone, initiating a second maceration-fermentation lasting some 8-10 days. The wine is then racked off and matures for 12-18 months, 30% in oak barrels and 70% in large oak ovals

Appearance

Intense ruby red tending to orange with cellaring

Bouquet

Generous and fruit-rich, with prominent notes of cherry, blackberry, and vanilla

Palate

Long-lingering, elegant, with well-balanced, glossy tannins

% Alcohol 14%

 *Enjoy at* 14-16°C.

AWARDS



88 PUNTI
DECANTERWORLD
WINEAWARDS
2020



95 PUNTI
5 STAR WINES
THE BOOK
2020



SILVER
MUNDUS VINI
2020



86-89 PUNTI
I VINI DI
VERONELLI
2020



86 PUNTI
SILVER
MUNDUS VINI
2019



+++
GUIDA AIS
VINETA 2019



92 PUNTI
I MIGLIORI VINI
ITALIANI 2019
LUCA MARONI



87 PUNTI
I VINI DI
VERONELLI
2019