

COSTA MEDIANA

2013 RIPASSO DELLA VALPOLICELLA



86 points

Silver Medal - Highly Recommended



TASTINGS - June 3, 2016

Our Ripasso shares the freshness of Valpolicella wine with hints of Amarone in sweetness, body and structure from semi-dried skins used in a second (ripasso) fermentation.

"Bright dark ruby black color. Bright, fruit toasty earthy aromas and flavors of dried cherries, pepper dust... dryish medium-to-full body and earth finish with crunchy tannins and moderate oak. A nice chewy understated Italian red for the table."

www.tastings.com

Terrific wine to enjoy with grilled meats and other hardy meat and past dishes, as well as, savory and well-aged cheeses.

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