

Veneto, Italy

B CA' LA BIONDA®

Valpolicella Ripasso 'Malavoglia'

"Ripasso" is an age old technique which involves re-fermenting Valpolicella wine on the pressed skins of the Amarone and Recioto wines. In this way the fermented skins, rich in colour, aroma & sugars cause a second fermentation in the Valpolicella wine improving the wine's quality.



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