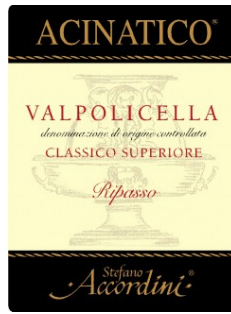




# Accordini - Valpolicella Classico Superiore, "Acinatico" Ripasso

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**Appellation:** Valpolicella Classico DOC  
**Type:** red, dry  
**Grape Varietals:** Corvina Veronese (60%), Corvinone (15%), Rondinella (20%), Molinara (5%).  
**Producer:** Accordini, Stefano

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**Region:** Veneto

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**Production Area:** Valpolicella Classico Superiore, Pedemonte (Verona)  
**Vineyard:** Located in the hilly region of Negrar, at an elevation of 600 to 750 feet a.s.l. with a south-eastern exposure.  
**Average age of vines:** 25 years old. Plant density: 1300 plants per acre.  
**Training System:** Double Pergola  
**Soil:** Alluvial  
**Harvest:** Third week of September

**Vinyard Notes:** **Yield:** About 3.2 tons per acre

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**Vinification:** Fermentation in stainless steel tanks with a 12 day maceration and 3 daily pump-overs. The wine is kept in stainless steel tanks till February, then it is re-strained with the marcs of Amarone for 15 days at 15°C. Transfer into barrels by the end of May.

**Aging:** In new French oak barrels for 12 months and 6 months in the bottle.

**Bottle aging potential:** At proper temperature, laid down, in the dark, this wine can

**Winemaking Notes:** keep its characteristics for 10- 15 years.

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**Color:** intense ruby red.

**Bouquet:** Intense, delicate and ethereal on the nose with scent of spices and vanilla.

**Taste:** The palate is warm, full-bodied with scent of fruit reminiscing of Amarone.

**Food Pairings.** Any kind of meat, even white meat, stews and aged cheese

**Tasting Notes:** **Pouring Suggestions:** Served at 17°- 18° C. Uncork at least 1 hour before drinking.

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