



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Valpolicella Ripasso Villalta

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**Price** £15.49  
**Code** VALP060

Villalta Valpolicella Ripasso, is made by the ancient method of leaving the wine in contact with the Amarone skins, resulting in the unique ripasso style of wine.

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### Tasting Notes:

Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, raspberries and redcurrants. The oak ageing adds a pleasant roasted and spicy aroma. On the palate, the wine is full-bodied, supple and well-balanced, with a long finish.

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Specification	
<b>Vinification</b>	The grapes are harvested by hand at the beginning of October. Once in the cellar the grapes are de-stemmed. The fermentation takes place at 26-28°C. The contact with the skins lasts about 8-10 days and is followed by racking and malolactic fermentation. The wine is then kept in stainless-steel until January when it is left in contact with the Amarone skins for about 5-7 days. The wine is racked, softly pressed and one part of the wine is aged in barriques for about 10-12 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Verona
<b>Area</b>	Valpolicella
<b>Type</b>	Red Wine
<b>Grape Mix</b>	80% Corvina, 20% Rondinella
<b>Genres</b>	Vegetarian
<b>Vintage</b>	2019
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Casa Girelli
<b>Producer Overview</b>	Founded in the late Nineteenth century, Casa Girelli is a historic Italian company that has made the art of winemaking its vocation. It has evolved over the past few decades and now markets its products in over 50 countries. Casa Girelli possesses a wide portfolio of wines, including many quality products from different regions of Italy.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Perfect with roast red meats and mature cheeses.