

## **VILLA SONIA**

## Valpolicella Ripasso

**Region:** Veneto **Classification:** DOC

Area: Valpolicella wine production area, on the Veronese hills, east of Lake Garda.

Description:

**Color:** Ruby red with garnet reflexes.

**Description:** Full-bodied and soft, with lovely velvety tannins and a

long finish.

**Type:** Dry still red

Taste: Lengthy progression, underscoring the elegance of the

aromas, with well-balanced, velvety tannins.

**Aroma:** Intense aroma of cherry, blackberry and nuances of

vanilla.

**Alcohol:** 13.5%

Aging: It ripens in oak barrels for 12 months, with a light

refine in.

Food: Particularly indicated with important dishes, game, red meat

and matured cheese. It can also be drunk by itself, as a medi-

tation wine, for its particular harmony and balance.

**Temperature:** 64° - 68° Fahrenheit, 18° - 20° Celsius



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Valpolicella

Denominazione di Origine Controllar classico superiore

RIPASSO

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## **Specifications:**

Size:	12/750 ml
Case Dimensions:	13.50" x 10" x 12" (34.30 x 25.40 x 30.50 cm)
Case Weight:	37 lbs. (16.80 kg)
Case Cube:	0.92 cu. ft. (26 cm <sup>3</sup> )
Pallet Configuration:	14 x 4 = 56 / 14 x 5 = 70
<b>Bottle UPC Code:</b>	0-82308-09020-4
Case UPC Code:	0-82308-99020-7
Bottle Style:	BORDOLESE PESANTE
40 Foot Container:	1,176 Cases
20 Foot Container:	630 Cases

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