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Ca'maritta Valpolicella Ripasso Superiore Doc 2013

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**Grapes:**

45% Corvina Veronese  
30% Corvinone  
10% Rondinella  
5% Croatine

**Region:**

Northern part of Verona, Italy

**Tasting Notes:**

In the late 20th century, a new style of wine known as ripasso (meaning “repassed”) emerged. The Valpolicella is kept in contact with the Amarone pomace for a few weeks, which adds additional color and flavor, tannin and structure, ending with a very delicious, lush wine.

**Suggested Food Pairings:**

Pairs well with pasta dishes, game, aged chesses, and smoked ham

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