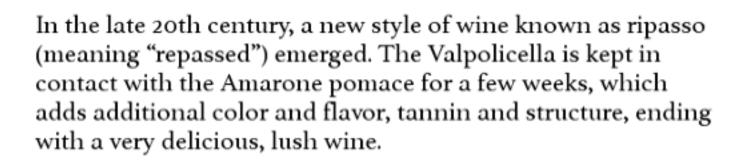
Grapes:

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

Region:

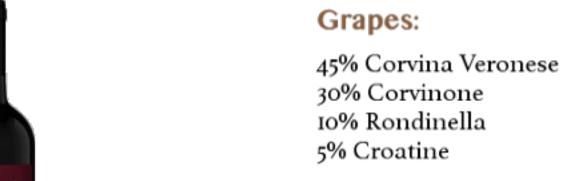
Northern part of Verona, Italy

Tasting Notes:



Suggested Food Pairings:

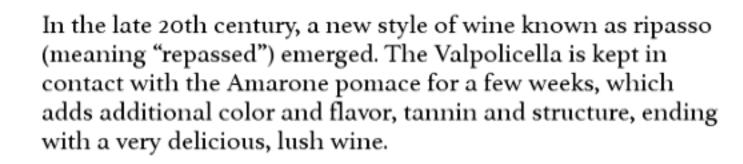
Pairs well with pasta dishes, game, aged chesses, and smoked ham



Region:

Northern part of Verona, Italy

Tasting Notes:



Suggested Food Pairings:

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

Ca'maritta Valpolicella Ripasso Superiore Doc 2013

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

Ca'maritta Valpolicella Ripasso Superiore Doc 2013

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:

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CAMARGE

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