



Luigi Righetti

**Luigi Righetti
Campolieti Valpolicella Classico
Superiore DOC**

Produced in Valgatara, this red wine undergoes a temperature-controlled fermentation that lasts 8-10 days. During the following spring, malolactic fermentation takes place inside casks containing the lees of Amarone. This process is termed the 'Ripasso' method.

Grapes

60% Corvina, 30% Rondinella, 10% Molinara

Characteristics

Color: Dark ruby color with brilliant highlights

Bouquet: Black-cherry nose with a raisin-like complex of scents

Flavor: Deep flavor, round tastes punctuated by a slightly bitter hint, delivered with a graceful lightness

Pairings

Pairs well with roasts, stews with meat and mushrooms and seasonal cheeses.

Alcohol Content: 13%

Serving Temperature: 61-64°F

