

BAILO RIPASSO

I MIGLIORI VINI ITALIANI

Luca Maroni

90 POINTS

LUCA MARONI

The name Ripasso derives from the enological technique used to produce this wine: the Valpolicella wine is repassed on the skins of the dried grapes of the Amarone at the end of its fermentation.

Infact the Italian word Ripasso means to repass.

It is produced in a beautiful hillside vineyard in Valpolicella, near Verona, at the foot of the Dolomite mountains.

Ripasso Bailo presents intense scents of ripe red fruit, with ethereal and spicy notes; full body, with layers of silky tannins and a complex bouquet.

Ideal with mushroom risotto, beef filet with green pepper, braised beef with “polenta”, lamb ribs and seasoned cheeses.



DE STEFANI

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