



Our Wines  
*San Giuseppe*



**SAN GIUSEPPE TRADITIONAL COLLECTION  
RIPASSO VALPOLICELLA CLASSICO SUPERIORE D.O.C.**

**About this Selection:**

Ripasso Valpolicella Classico Superiore is a dry red wine that possesses a unique complexity, both harmonic and full bodied. It compliments all favorite meat dishes and makes farmhouse cheeses come alive with flavor.

**The Grape:**

The process begins with an abundance of Corvina, Corvinone and Rondinella grapes grown in premier Classico vineyards in the Negrar Hills of Verona, Italy. This area is considered the finest spot for grape growing due to its unique microclimate, ideal for optimum fruit ripeness. Taking the grapes from the vine at just the right time is one of the many secrets that make Ripasso Valpolicella Classico Superiore D.O.C. so special.

**Winemaker Notes:**

San Giuseppe's master craftsmen place the grapes of this Valpolicella through a double process to ensure its rich, velvety smooth taste. After an initial fermentation, the young wine is mixed with just-pressed Amarone skins to undergo a second fermentation or ripasso. This process enriches the wine, adding body, rounded texture and a complex bouquet. The wine is then matured in oak barrels to obtain exceptional balance and harmony.

**Tasting Notes:**

San Giuseppe Ripasso has a strong, ruby red color with a hint of violet for a nose of red berries with just the slightest trace of spice. Add to this a full-bodied, velvety smooth taste with a light note of vanilla, and the result is an exceptional, dry red Italian wine. It is best served at temperatures of 64 -65° F. in large glasses. For the ultimate tasting experience, allow the bottle to breath, uncorked, one hour prior to serving.