



Cami, 2022

Valpolicella Ripasso DOC

Country of origin
Italy

Grapes
Molinara, Rondinella, Corvina Veronese

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
13.5%

Character

A rich and wonderfully intense garnet-red wine with aromas of redcurrant, fig and spicy peppery and liquorice notes to enchant both the nose and the palate. Mellow in the mouth with soft tannins, full-bodied and wonderfully harmonious. The powerful fruit aromas are rounded out with a hint of coffee and a lengthy and persistent finish.

Wine type



Balanced wines



Full-bodied wines

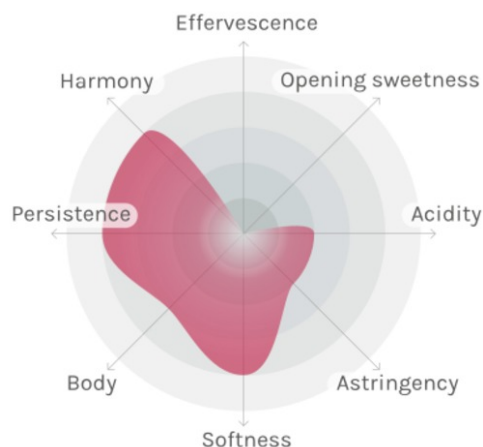


Lingering wines

Producer

Cami

The wines of Cami, a cooperative in the heart of the region around Verona, invite you to spend cosy hours with your loved ones. In this wine series - also available in the practical half-litre format - the classic wines from the Italian Alpine region and the Padan Plain unite. The red wines are pressed from grape varieties which are typical for the North of Italy: Molinara, Rondinella and Corvina Veronese. Accordingly, the region's winemakers know how to professionally and consistently implement the special and arduous process related to the production of quality wines. Decades of success is the living proof.



Foodpairing



Beef, veal or game in a dark sauce, grilled or fried beef or game



Pasta served with meat



Hard cheese made from cows' milk

