



Nicolis

Seccal
Valpolicella Ripasso Classico
Superiore DOC

REGION

Veneto

VARIETY

Corvina 70% – Rondinella 20% – Molinara 5% – Croatina 5%. The Seccal vineyard is located on an exceptional site in the hills part of the family's property. The natural qualities of the soil and the individual microclimate create the conditions that yield a full-bodied, deep wine, rich in extracts and glycerine. For this wine we followed the

Yield per hectare: 75 Hl/Ha

Exposure and altitude: Different exposures, between 650-1380 ft ASL (200-480 m ASL).

Soil composition: Morainic and calcareous soil, large presence of stones.

Cultivation method: Mainly double and single pergola, Guyot.

Harvest: Hand-harvest during the second half of October.

Vinification process: This wine, obtained from the grapes harvested from the vineyard of the same name, is left to re-ferment with the skins of the grapes used for Amarone® and Recioto®, which are still intact and slightly sweet. This way the body, color, extract, aromas and alcoholic content of the wine are increased and it becomes more suited for long aging in Slavonian oak casks, where it remains for 16 months. Bottle aging at least six months before release.



TASTING NOTES

Strong ruby red color. Intense, classic bouquet suggesting ripe fruit, spices and tobacco. Full-bodied, generous, warm, and long-lasting. It leaves a pleasant, dry and sapid mouth.

FOOD PAIRINGS

Seccal goes well with all types of hearty first courses as well as grilled meat, roast, red meat, game, and cheese. The wine should be opened at least one hour before serving.