



## 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, it is followed the ancient oenological practice of "RIPASSO" (second fermentation).

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

Vinification process: 1 Fermentation: spontaneous, with indigenous yeasts, in steel tanks for 12 days, in October. 2 Fermentation: spontaneous, with indigenous yeasts, on Amarone grape skins, in steel tanks for 8 days, in late winter. Aging: 16 months in Slavonian oak barrels. Bottle aging: 4 months.



### TASTING NOTES

Deep ruby red color. Intense, classic bouquet suggesting ripe plums cherries, and spices. Full-bodies, balanced, well-rounded and long-lasting.

### 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.