



PAOLO COTTINI RIPASSO

A smoothly rounded and mature wine obtained from the best Corvina, Corvinone and Rondinella grapes vinified using the traditional 'ripasso' method over dried grapes. This is a traditional yet innovative wine to be enjoyed by the glass on its own or paired with second course meat dishes.

Serve at 18°-20° C (60°-64° F) in a large glass.