

I Progni Valpolicella Ripasso Classico Superiore DOC 2016

Le Salette



PAIRS WITH



SCORE

91

This wine does not see appassimento, but like all Ripasso, the 2016 Valpolicella Ripasso Classico Superiore I Progni is refermented on the air-dried skins left over from Amarone. The blend is 70% Corvina and Corvinone, with 30% Rondinella and Oseleta. It undergoes 18 months of aging in barrique and Slavonian oak. This is a terrific wine to pair with your favorite hamburger dressed with smoky barbecue sauce, or prime ribs, or else Santa Maria tri-tip. In other words, it's a great meat wine. Some 40,000 bottles were produced.

Monica Larner
Wine Advocate, August 2019

