

1908

SIGNATURE COLLECTION

Famiglia Cielo

Alcohol:
13,5% by Vol.

**Serving
Temperature:**
16°-18°C

Aging:
from 1 to 5 years

Denomination:
Valpolicella
Ripasso DOC

Bottle:
750 ml
Piave 660 gr
95 (5x19)
EAN Code:
8008900006230



Centenero

Valpolicella Ripasso D.o.c.

Taste it... and repeat

There is something deeply fascinating in the glass! **Centenero** has captured well the peculiar style of a Venetian red wine like **Ripasso**. Born in Valpolicella, from generous grapes, this wine becomes even richer thanks to a second alcoholic fermentation, triggered by a special contact with the grape skins from the **Amarone** production. That is what is called "ripasso", a technique that we of the Cielo family know well, studied and applied in over 100 years of winemaking. From our long and tasty journey comes the exciting appeal of Centenero, the reason that makes you love every sip. You will return to the glass ... to fill it again.

Tasting Notes

Do you desire something precious? Look where Ripasso Centenero has been poured and you will be pleased. Its **colour is intense and luminous**, just like that of a ruby. The scents reflect its hue and tell of **cherries** and **plums**. Aromas that are comforting and refreshing at the same time, with hints of aromatic herbs and **exotic notes of vanilla and cedar wood**. At the first sip, a velvety taste awaits you, enriched by **balsamic reminders and an earthy flavour**. A sip that conquers for its balance and, above all, for its **enveloping persistence, with a fruity and spiced finish**.

Key points:

- ✓ 2 years aging
- ✓ Second fermentation on Amarone skins
- ✓ 93 points Luca Maroni
- ✓ Rich and velvety
- ✓ Calcareous & Volcanic
- ✓ *Famiglia Cielo Signature*
- ✓ Benefit corporation



Best Food Pairings

So **harmonious**! Especially during meals, a bottle is going to finish in a flash. **Ripasso Centenero loves succulent, tasty and juicy recipes**. This is why it is so perfect to accompany first courses with meat or game sauces, appetizing roasts and grilled meats and delicious aged cheeses, even hot and spicy. The perfect red wine to pair with sausage and mushroom lasagna, tagliatelle with meatballs, pasta with hare sauce, grilled lamb ribs, picanha with herbs, pecorino fondue with rosemary croutons, bites of Monte Veronese cheese with an onion jam.