



CANTINA DI CUSTOZA

- 1968 -

VALPOLICELLA RIPASSO DOC CLASSICO

Vineyard Location:

VALPOLICELLA CLASSICA - VERONA

Winemaking process:

OBTAINED BY FERMENTING AND MACERATING
THE VALPOLICELLA WINE A SECOND
TIME USING THE RESIDUAL AMARONE
SKINS FOR ABOUT 7/10 DAYS
IN LATE WINTER

Aging:

24 MONTHS IN MEDIUM SIZE BARRELS
OF FRENCH OAK

Color:

INTENSE RUBY RED

Bouquet:

ETHEREAL PERFUME OF BLACK CHERRY
ACCOMPANIED WITH SPICY NOTES

Flavour:

BODYFULL AND INTENSE
WITH A SMOOTH END



Red



Corvina, Corvinone e Rondinella



14,5 % Vol.



16 - 18 °C

LOGISTICAL INFORMATION



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PRODUCER INFORMATION

Company: Cantina di Custoza S.a.c.
Address: Via Staffalo, n° 1
City: Sommacampagna - 37066 - Verona
Contacts: www.cantinadicustoza.com
info@cantinadicustoza.it
VAT NUMBER 00222640237
Excise number: IT00VRV00080N

SELLING UNIT INFORMATION



Closure: cork
Container Type: green glass
Width: 81,2 mm
Height: 309 mm
Empty weight: 550 gr
Volume: 750 ml
EAN: 800 8004349010920

CASE INFORMATION

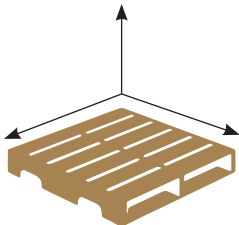
6 - bottles/case



Lenght: 31,3 cm
Width: 25,1 cm
Height: 16,6 cm
Empty weight: 510 gr
Gross weight: 8,42 kg
EAN: 8004349014690

PALLET CONFIGURATION

6 - bottles/case



Dimensions: 80x120 cm
Cases per tier: 10
Number of Tiers: 6
Cases per pallet: 60
Bottles per pallet: 360
Pallet Weight: 20/25 kg
Pallet Gross Weight: 525 kg
