



RIPASSO

Valpolicella Classico Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA

Classification: Valpolicella Classico Superiore Ripasso D.O.C.

Type of wine: dry red

First vintage produced: 1998

Production zone: the vineyards are situated in the five historic communes of the Valpolicella Classico area (Fumane, Marano di Valpolicella, Negrar, San Pietro in Cariano and Sant’Ambrogio di Valpolicella), in the hills to the northwest of Verona: this is the heart of the zone for the production of Amarone

Type of soil: limestone mixed with clay

Grapes: Corvina 55-65%, Rondinella 25-30%, Molinara, Rossignola and Negrara 10%

Training system: Veronese Pergola

Yield per hectare: 10,000 kilos

Harvest period: early October

Vinification: it is obtained using the ripasso technique, which is traditional in Valpolicella. Fermentation is carried out at a controlled temperature of 25°C for 12 days. The skins and pips are kept immersed in the must (this is the so-called “submerged cap” technique) with the aim of extracting the grapes’ various components to the full. During the following spring, the operation known as ripasso is performed: the wine is fermented once again, this time on the skins (still impregnated with sugars and aromatic components) of the dried grapes used for the production of Amarone. In this way, the resulting wine gains greater structure and complexity

Maturation: for two years in traditional large Slavonian oak casks and partially in barriques. The wine then undergoes further maturation in bottle prior to release

Number of bottles produced: 50.000

TASTING NOTE

Colour: bright ruby red

Nose: intense fruity notes of cherries, dewberries, bilberries and plums, together with suggestions of spices (pepper and cinnamon)

Flavour: dry, with notable structure. It has a rich taste of red fruits, with light traces of sour cherry preserve and elegant spicy tones, reminiscent of cinnamon, cloves and pepper

Serving suggestions: a versatile wine, which can be drunk throughout a meal if it is meat-based (pasta with Bolognese sauce, meat-filled ravioli, roast or grilled meats, game). It also goes very well with moderately mature cheeses

Note: this is one of the historic styles of wine from Valpolicella, the land of Amarone, and it can even be aged for a few years

Alcohol: 13.5% vol