

VALPOLICELLA RIPASSO DOC SUPERIORE

This Ripasso Valpolicella is made from grapes grown in Valpolicella. His style emphasizes the profile of the typical and traditional Valpolicella: a well-distributed harmonic structure of flavor, smell and taste, creating a unique style of simplicity and elegance.



750 ml



Corvina 70%
Corvinone 15%
Rondinella 15%

ANALYSIS

Alcohol 13.50% Vol.
Residual Sugar 8.50 g/l
Total acidity 5.60 g/l
Total dry extract 31.00 g/l
pH 3.56



dry red wine



VINEYARD

Located in the heart of the Valpolicella Classica at an altitude between 250 and 450 meters above sea level. Exposition to south-east. Soil type: varied with the prevalence of clay and traits of nummulitic limestone. Grass sward between vines. Training system: Pergoletta Veronese. Age of vines in production: 15-25 years. Buds per vine: 18. Planting density: 3,300/3,500 vines per hectare. Yield per hectare: 70 hl.



PRODUCTION

Harvest: hand picked in September/ October. Vinification: destemmed and gentle pneumatic pressed. Fermentation at around 25 and 28 °C then 10 days maceration with scheduled punching 3 times a day. Conservation in stainless steel vats until February. Second Fermentation on the lees from Amarone with contact for 15 days at a temperature of 15 °C with daily punching downs. Transfer in barrels in the end of May for about 10 months. Full malolactic fermentation. Natural stabilization. Refinement in bottles for 6 months.

TASTING NOTES

Colour: intense ruby red. Nose: complex, of red fruits, vinous and spicy. Flavour : harmonic, full bodied and velvet smooth with well balanced tannins and acidity.



FOOD MATCHING

All red meats, boiled, grilled or braised, even pasta with black truffles. Serving temperature: 16-18 °C.

