

MONTECORNA

Valpolicella Ripasso

Classico Superiore DOC

This wine is produced with a select blend of native grapes from the homonymous single-vineyard, located in the Valpolicella Classica hills. A unique, short drying of the grapes used in the young Valpolicella wine, combined with the re-fermenting process on the Amarone lees, or the “Ripasso technique”, gives this wine full body and an intriguing bouquet. There is a perfect balance between fruit and spices in this signature Ripasso, providing a sharp and bold character.

Grape Varieties	70% Corvina, 15% Corvinone, 10% Rondinella, 5% Molinara
Vineyard Age	35 years
Vineyard location and characteristics	San Pietro in Cariano, Masua hill, Montecorna vineyard, 400 meters facing Northwest and Southwest at 300 meters a.s.l.
Soil	Calcareous matrix with gravelly outcrops, layered with basalts
Vine training and planting density	Veronese pergola 3,800 vines/ha
Harvest	Hand harvest from mid-September
Dryng	The grapes bunches used in the base wine undergo a a brief 20-day drying after harvest to improve concentration while maintaining freshness
Vinification	De-stemming and crushing immediately after a slight raisining. The base Valpolicella begins with a short cold maceration on the skins followed by fermentation at 28° with selected yeasts in stainless steel tanks. Two pumping overs per day until alcoholic fermentation is complete. Must is pressed off the skins and racked off the gross lees, followed by malolactic fermentation. The base wine is stored until the marc of the Amarone is ready. The fresh Valpolicella wine is poured (or re-passed) over the marc to undergo a second fermentation, which gives it deeper color, structure and slightly higher alcohol content. Racking off the gross lees followed by malolactic fermentation
Maturation	One year maturation, 50% in Slavonian oak barrels of 20 and 30 HI and 50% in barrique, followed by bottle aging
Organoleptic Characteristics	Deep ruby red color. Complex fruity aromas of sour cherry and plum jam, with spicy vanilla notes, leather, roasted coffee. Full bodied, refined and harmonic flavor. Supple tannins and great length
Analytical Notes	Alcohol: 14% vol. Sugar: 6 g/l Total acidity: 5,60 g/l , Volatile Acidity: 0,50 g/l , Dry extract: 29 g/l
Size	0,75 / 1,5 l
Pairings	The fruity aromas and soft body of Ripasso make it perfect to contrast the char of barbecue and grilled meats. The spicy notes from the Ripasso method makes it equally delicious with roasts and stews prepared with herbs and spices. Rich pasta and risotto dishes also pair beautifully, whether made with meat ingredients like sausage or ingredients like squash or porcini
Serving Temperature	16°-18°
Cellaring	Store in a dark temperature-controlled cellar for up to 7 years from the vintage date to enjoy at its peak expressiveness