

Valpolicella Ripasso Classico Superiore DOC

Great red wine made with respect for tradition and terroir. The first fermentation takes place in autumn, after the harvest. In early spring it is re-fermented on the Amarone pomace still soaked in wine, from which it extracts more structure, personality, aromas and color.

Grape Varieties	50% Corvina, 15% Corvinone, 20% Rondinella, 5% Molinara, 10% Oseleta
Vineyard location and characteristics	Hillsides in San Pietro in Cariano and Sant'Ambrogio di Valpolicella at an altitude of 300 meters
Soil	Calcareous matrix with gravelly outcrops, layered with basalts
Vine training and planting density	Veronese pergola 3800 vines/ha
Harvest	Manual harvest from mid September
Vinification	After destemming and crushing of the grapes, cold maceration on the skins is followed by fermentation at 28° with selected yeasts in stainless steel tanks. Two pumpovers per day until completion of alcoholic fermentation. This is followed by racking and completion of the malolactic fermentation. The fresh Valpolicella wine is stored through the winter then "repassed" on the Amarone pomace to start a second fermentation, capable of giving it a more intense color, structure and slightly higher alcohol content. Racking from the gross lees in preparation for malolactic fermentation
Maturation	100% Slavonian oak casks followed by bottle aging.
Organoleptic Characteristics	Ruby red color. Intense on the nose, with aromas of pepper, leather, cherry and plum jam, licorice and ginger, the palate is well structured, robust, harmonious
Analytical Notes	Alcohol: 13,5% vol. Sugar: 7 g/l Total acidity: 5,80 g/l Volatile acidity: 0,45 g/l Dry extract: 29 g/l
Size	0,75
Pairings	Pairs well with savory pasta dishes such as a porcini risotto or flavorful stuffed or baked pasta. Perfect with grilled meat, roasts and aged cheeses
Serving Temperature	16° - 18°
Cellaring	The ripasso technique raises the alcohol content slightly, giving a longer-lived wine that can be stored for up to about 7 years