

Valpolicella Ripasso DOC Classico Superiore

E' il nostro ***Gesto Profondo*** – Autentico, deciso, senza esitazioni

Every sip is an act performed with care.

Gesto Profondo is the result of the winemaker's careful work and the magic of Ripasso: grapes that are re-passed over Amarone pomace, developing structure, warmth, and complexity.

It is a wine that leaves its mark, like a decisive but harmonious gesture, full of substance and memory.

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	Pergola Veronese (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 l
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