



FARINA®
WINE TRADITION EVOLVES

MONTECORNA Valpolicella Ripasso DOC Classico Superiore

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 3800 vines/ha

Harvest Hand harvest from mid-September

Drying The grapes bunches used in the base wine undergo a brief 20-day drying after harvest to improve concentration while maintaining freshness

Vinification De-stemming and crushing immediately after a slight raising. 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 Hl 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 l / 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 prime