

Ripasso Valpolicella DOC Superiore

GRAPES:	40% Corvina, 40% Corvinone and 20% Rondinella
PRODUCTION ZONE:	Valpolicella (Illasi Valley)
ALTITUDE:	250 m (820 ft.) above sea level
TYPE OF SOIL:	Mainly limestone, with some clay
VINE TRAINING SYSTEMS:	Pergoletta Veronese and Guyot
PLANT DENSITY:	4,000 vines per hectare (1,620 per acre)
HARVEST PERIOD:	Second half of September; the grapes are picked by hand
ALCOHOL LEVEL:	14,00% vol.
SERVING TEMPERATURE:	14-16°C (57 – 61 °F)
RECOMMENDED GLASS:	Large glass, narrowing at the rim
AGING POTENTIAL:	5 – 6 years
BOTTLES PER CARTON:	6
BOTTLE SIZE (CL):	75

TECHNICAL INFORMATION

The grapes are picked when fully ripe, crushed and de-stemmed. The must thus obtained ferments (with maceration on the skins) for two weeks in stainless steel at relatively low temperatures, in order to retain its characteristics of fragrance and freshness. Following the malolactic fermentation the wine remains in tank until the end of winter, when it is re-fermented for some 10-15 days on the grape pomace of the Amarone (which has just completed its initial fermentation). The wine resulting from this “ripasso” technique matures for nine months in large casks and tonneaux, and then for a further six months in bottle.

TASTING NOTE

Deep red in color, on the nose this wine displays a bouquet characterized by notes of black cherries and wild berries, enriched with balsamic nuances and hints of herbs and spices. On the palate it is full-bodied yet lively, with fruit that is rendered vibrant by fresh acidity and a tangy, slightly saline vein. The tannins are silky and the finish is reminiscent of black fruits and sweet spices.

SERVING SUGGESTIONS

Excellent with pasta and rice dishes with meat sauces. Thanks to its versatility, it can be matched with meat recipes cooked in different ways (grills, stews, roasts or braised dishes), especially if they contain herbs and spices. Delicious with hard, moderately mature cheeses.

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