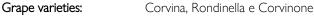
RIPASSO DELLA VALPOLICELLA

CLASSICO DOC

Denominazione di Origine Controllata ORGANIC certified

TYPE OF WINE Still red wine

AGRONOMICAL FACTS



Cultivation area: Hills over Valgatara, in the Valpolicella Classic area

Soil: Clay and limestone with south-west exposure

Training system: Guyot

Altitude: from 200 to 350 mt. above sea level Density stems/ha: medium density 5200 stems/ha.

Hectare yield: approx. 110 q./ha.

Type of cultivation: ORGANIC CERTIFIED

Harvest: manual harvest from mid-September to mid-October

OENOLOGICAL FACTS

Vinification: crushing, de-stemming and cold maceration for 48 hours. After that

fermentation starts at a controlled temperature of 16-20°C

Technique of Ripasso: between December and January, after racking of Amarone wine, the

pomaces of Amarone are put to rest in the young Valpolicella for 4-

8 days, so that a second fermentation takes place

Ageing: in 50 hl Slavonia and French oak tonneaux and 25 hl barrels for

around 12 months

Refinement in bottle: not less than 12 months

TASTING NOTES

Color: intense ruby red

Bouquet: hints of red berries, dried violet, spices, cocoa

Taste: full-bodied, soft and warm, well balanced by a velvety tannin **Pairing:** perfect indeed with red meat and cured cheese, egg pasta, BBQ

steaks, wild boar, roast duck

Storage: it maintains its aromatic qualities for 3-5 years. Like all wines, it

must be kept in a cool place (under 18°C) and not exposed to

direct sunlight or to heat sources

Service temperature: $18^{\circ} - 20^{\circ}$ C
Alcohol content: 14,5% by vol.

Residual sugar: 5,85 gr./lt.

Total acidity: 5,5 gr./lt.



Cathe