

*Corte
Vittorio*

RIPASSO DELLA VALPOLICELLA

CLASSICO DOC

Denominazione di Origine Controllata

ORGANIC certified

TYPE OF WINE

Still red wine

AGRONOMICAL FACTS

Grape varieties:	Corvina, Rondinella e Corvinone
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
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Service temperature:	18° – 20° C
Alcohol content:	14,5% by vol.
Residual sugar:	5,85 gr./lt.
Total acidity:	5,5 gr./lt.

