



RIPASSO DELLA VALPOLICELLA

Denominazione di Origine Controllata

CLASSICO

TYOLOGY

Still red wine.

AGRONOMIC ASPECT

Grapes:	Corvina, Rondinella e Corvinone.
Cultivation area:	Hills above Valgatarà, in the classic area of Valpolicella.
Type of soil:	Clay and limestone soils with south west exposure.
Way of training:	Guyot.
Altitude:	from 200 to 350 m s.l.m.
Vine density:	medium density 5200 stems/Ha.
Hectare yield:	about 110 ql/Ha.
Type of cultivation:	Organic certified.
Harvest:	manual harvest from mid -September mid -October.

OENOLOGIC ASPECT

Winemaking: crushing, destemming and cold maceration for 48 hours. After that fermentation starts at a controlled temperature of 16-20°C.

Tecique of Ripasso: Between December and January, after racking of Amarone wine, the pomaces of Amarone, not completely exhausted, are put to rest in the young Valpolicella for 4-8 days, so a second fermentation takes place.

Ageing: in 50 hl Tonneaux and 25 hl barrels for about 12 months .

Refinement in bottle: minimum 12 months.

TASTING NOTES

Colour: 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: ideal with meat and aged cheese;

Conservation: it maintains its aromatic characteristics for 3-5 years. Like all wines must be kept in a cool place (under 18°) and not exposed to direct sunlight or to strong extremes of heat.

Alcoholic content: 13,5% vol.

Service temperature: 16° - 18°

