



CA DEI MAGHI

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PAOLO CREAZZI VITICOLTORE



VALPOLICELLA CLASSICO

SUPERIORE RIPASSO “CANOVA”



Terreno/Land

Calcareo, Vulcanico
Calcareous, Volcanic

Denominazione/Designation

Valpolicella Classico Superiore Ripasso Doc

Tipologia/Type

Vino rosso secco
Dry red wine

Vitigni/Grape varieties

Corvina, Corvinone, Rondinella, Molinara

Vigneto/Vineyard

Monte Sant'Urbano

Lavorazioni sulle uve/Grape processing

Uve fresche, ripasso sull'amarone dello stesso vigneto
Fresh grapes, amarone ripasso from same vineyard

Maturazione/Maturation

In botte grande per 48 mesi
In large barrels for 48 months

Premi/Awards

3 volte Verona wine top; 3 Volte 90+ Gilbert e Gaillard;
Red Award Merano; 95 punti Decanter;
90-91 punti Decanter Asia;
*3 times Verona's top wine; 3 times Gilbert and Gaillard 90+;
Merano Red Award; Decanter 95 points;
Decanter Asia 90-91 points*

2013 VALPOLICELLA CLASSICO SUPERIORE RIPASSO

There is a mountain in Valpolicella called Sant'Urbano, located between the towns of Marano and Fumane, where an Eocene lava flow starts.

The soil is unique, as it has basaltic components mixed with limestone shale, promoting the development of grapes loaded with extracts, structure and great aromatic finesse.

From these mountain vineyards, come both the Amarone grapes and the skins which we will use to produce one of the wines that best reflect our idea of CRU, Classico Superiore Ripasso Etichetta Oro.

In the glass, it's ruby red with slight garnet reflections. Ripe fruit, macerated flowers in spirits, black olive, wild mint, cinchona and rhubarb are just some of the sensations that come to mind when we talk about this wine that comes from the heart.

On the palate, it has great finesse and elegance, while being sometimes visceral and austere. A heraldic ripasso made from a few free-standing vines.

