



VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA SUPERIORE

GRAPES AND VINEYARD

Production Area:

The vineyards are located in Tregnago. Altitude between 350 and 560 meters a.s.l.

Grape varieties:

Corvina between 55% and 65%
Corvinone between 25% and 35%
Rondinella between 5% and 15%

Vineyards details:

Vines with an average age of 10 years. Sun exposure: North-South and East-West. Soil composition: calcareous marls. Training system: Guyot. Vines density 6.000 cp/ha. Yield per ha: among 6 and 7 tons. The vineyards are certified for respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

The harvest usually begins at the end of September. The grapes are selected and hand-picked.

Vinification and ageing:

The grapes are moved to the winery, destemmed and pressed. The temperature, during maceration, is around 20° C. Then fermentation takes place in stainless steel tanks and lasts about 15 days. Temperature, during this phase, raises to 20°-24° C.

At the end of the fermentation, the wine is run off its skins, which are then softly pressed, and goes into stainless steel tanks, until the wine making process of Amarone is finished. Then the wine made in October, is poured on Amarone's marc and goes through a second fermentation, which lasts for about 15 days.

The wine is then aged for 24 months in wood tanks.

Vintage: 2017

Tasting notes: Intense red with garnet highlights. Aromas of ripe fruits, cherries, plums, blackcurrant. Flavours of flowers: geranium and violet. Spices such as vanilla and cinnamon. On the palate it is smooth, balanced and full bodied.

Food pairings: It pairs perfectly with grilled meats. Excellent with succulent main courses with pasta or risotto with pumpkin, sausages or mushrooms. It can be paired with cold cuts and cheeses.

Serving temperature:
16° - 18°C

TECHNICAL DETAILS

Alcohol content: 14,50% vol.
Total acidity: 5,90 gr/l
Dry extract: 32,90 gr/l
Residual sugar: 7,50 gr/l



750 ml 1,5 Lt 3 Lt

