

## REGULATIONS FOR THE PRODUCTION OF THE CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN “VALPOLICELLA RIPASSO” WINES

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### Article 1

1) The controlled designation of origin “Valpolicella Ripasso” is reserved to wines that meet the conditions and requisites established by these production regulations, for the following types: “Valpolicella Ripasso”, which can also be designated with the indications “classico” and “Valpantena” and with the qualification “superiore”.

### Article 2

1) The wines of the “Valpolicella Ripasso” controlled designation of origin must be obtained from grapes produced by vineyards with the following ampelographic composition:

- Corvina Veronese (Cruina or Corvina) and/or Corvinone from 45% to 95%;
- Rondinella from 5 % to 30 % .

The grapes of the vines can contribute to the production of aforementioned wines, up to a maximum of 25% of the total:

- non aromatic red-berry grapes, admitted for cultivation within the province of Verona according to the National Register of vine varieties approved by DM of 7 May 2004 (OJ no. 242 of 14 October 2004) and following updates (attachment 1), up to a maximum of 15% with a maximum limit of 10% for every single vine used;
- red-berry grapes classified as local Italian grapes under law no. 238/2016, article 6, admitted for cultivation in the Province of Verona according to the National Register of vine varieties approved by DM (OJ no. 242 of 14 October 2004) and following updates (attachment 1) for the remaining quantity of 10% of the total.

### Article 3

1) The production zone of the controlled and guaranteed designation of origin “Amarone della Valpolicella Ripasso” includes the whole or part of the municipalities of: Marano, Fumane, Negrar, S. Ambrogio, S.

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Translator’s notes:

<sup>1</sup> Ministerial Decree

<sup>2</sup> Official Journal

<sup>3</sup> Ministry for Agricultural, Alimentary and Forestry Policies

<sup>4</sup> Protected Designation of Origin

<sup>5</sup> Protected Geographical Indication

<sup>6</sup> Ministry for Agricultural, Alimentary and Forestry Policies

<sup>7</sup> Protected Designation of Origin

<sup>8</sup> Protected Geographical Indication

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Pietro in Cariano, Dolcè, Verona, S. Martino Buon Albergo, Lavagno, Mezzane, Tregnago, Illasi, Colognola ai Colli, Cazzano di Tramigna, Grezzana, Pescantina, Cerro Veronese, S. Mauro di Saline and Montecchia di Crosara.

Said area is delimited as follows: the demarcation lines starts in the north part at the western border of the municipality of Sant'Ambrogio facing Mount Rocca on the cliff above the loop in the River Adige, near Ceraino. It then passes through the wood at an altitude of 410 m. to then join the cart road leading to the village of Monte. It then turns N-E along Via M. Kolbe, following the S-E border of sheet 4 of the municipality of Sant'Ambrogio di Valpolicella. The line then runs along Via Case Sparse Campopian, passes north of Mount Pugna (altitude 740 m) to enter the municipality of Fumane. It then goes straight to Cà Torre and Stravalle in the municipality of Cavalò, ascends Mount Castello (altitude 676 m), and reaches Vaio Pangoni, to then follow this down to Cà Pangoni (altitude 230 m). It then ascends a short stretch of Progno Fumane (progno = stream) until it meets the municipal border of Marano which it follows in the vicinity of Molino Gardane. It rises slightly to Cà Camporal and Mount Per (altitude 630 m) to then descend along the road leading to San Rocco, as far as the entrance to this town. It then touches Località Tonei, and then rises until it meets, and then follows, the cart road to S. Cristina. When this road joins the municipal road to Prun, it meets the municipal border of Negrar, which it immediately leaves, continuing on the road to Prun as far as Pertega. This is where the eastern side of the delimited territory starts. The demarcation line runs along Via A. Aleardi, turns and ascends into Via Albarin, to then descend along Via Mendole and Via Proale and reach the Mazzano - Fane road. It descends this road as far as Proale (altitude 449 m) and then, winding around Largo Mazzano, follows the southern limit of sheet XIII of the municipality of Negrar, section C, which it follows as far as Via Prael, where it touches Casa Prael (altitude 580 m). It continues along Via Palazzina di Villa, touches Palazzina (altitude 534 m) and La Conca buildings, to then follow Via Colombare di Villa. Always descending, it crosses Progno Castello, passes west of Case Antolini, touches Casa sotto Sengia, runs beside Case la Fratta and Siresol, to reach Bertolini. From this point the northern limit of the "Valpolicella" territory follows the 500 m contour line along the mountain sides of Valley Valpantena, from Località Sasso, in the municipality of Negrar, the winds near Località Montecchio and then Volpare, and after following a slight loop to the north, passes near Località Righi and Case Vecchie. It then moves towards Mount Dordera and, going north-westward, passes near Località Salvalaio and Vigo to reach S. Benedetto, on the Vigo-Coda road. From S. Benedetto, it follows Vaio Selsone as far as Progno Valpantena; it then rises along Vaio Sannava, to then join the municipal road to Praole and Rosaro. It continues from this point to Busoni, passing by Vai, Cà Balai and Molini to reach Azzago, following the Cemetery road; it then runs along the cart road at an altitude of 655 m to touch Contrada Valena, then continuing in Vaio Orsaro until it reaches the municipal border between Grezzana and Verona, which it follows as far as Vaio Laraccio; it then follows the municipal road of Pigozzo which it ascends as far as Vaio Bruscara; it then follows Vaio Bruscara until it meets the Morago-Cancello municipal road. It follows the municipal road of S. Vito, touching the village of Moruri; it ascends the road and then enters Vajo Tretto which it follows as far as Progno Mezzane. It ascends Progno Mezzane to Vaio dell'Obbligo, to reach C. Valle at an altitude of 502 m; it then follows the road that passes west of Mount Tormine, arrives at Bettola del Pian, continues eastward along the municipal border between Tregnago and Badia Calavena, until it meets Progno di Illasi, which it descends for a short stretch as far as the ford for Cogollo. It runs through the village, rises along Via Bovi and then turns back southward to enter Via F. S. Zerbato. It reaches Località Carbonari and then continues southward to Località Fonte and Croce del Vento. It passes in the vicinity of Cà Precastio, and then, always running southward, passes east of Vinco and Pandolfi until it reaches the point where municipal borders of Tregnago, Cazzano di Tramigna and Illasi meet; it then follows the northern border of the municipality of Cazzano until it crosses the point where the borders of the three municipalities of Tregnago, Cazzano di Tramigna and S.Giovanni Ilarione meet (where it arrives at the border of the Soave territory). It descends from this point along the border of the municipality of Cazzano as far as Soraigne; it follows the road from Soraigne beneath the slopes of Mount Bastia, first moving northward and then eastward passing below C. Andriani. It then follows the road to Montecchia di Corsara and then ascends a short stretch of Rio Albo. When it reaches the road from Tolotti, it turns southward at an altitude of 300 m passing below C. Brustoloni, to reach the road at an altitude of 326 m which leads to Dami, and then, at an altitude of 400 m reaches the municipal border of Cazzano south of Mount Bastia. It

then descends along the border as far as Colle Beda; just after the Col it continues along the road which joins the Cazzano - Soave provincial road at about altitude 54 m. Continuing eastward across the provincial road, it proceeds in the same direction as that which leads to Cereolo di Sopra, and just before reaching Cereolo di Sopra it follows the road which then crosses Cereolo di Sotto in a south-eastward direction, to reach the centre of S. Vittore. From S. Vittore, it goes westward along the road that crosses Orniano, to then proceed to Colognola ai Colli, running beside the aqueduct for the last stretch. From Colognola ai Colli, the delimitation line continues northward along the road that runs along the side of C. Canesella, touches Ceriani, and again, in this last stretch, runs beside the aqueduct; it then follows the road northward as far as the altitude of C. Brea, and then takes the road westwards towards the said locality for about 350 metres, and then the road northward for Campidello until it just exceeds the altitude of 134 m (Cistern), then turns west for the road leading to S. Giustina, passes the built-up centre and reaches the Illasi stream; it crosses the ford to then proceed westward along the road that touches the localities of Casotti and Contrasti, and about 150 metres before reaching C. Nuova, it turns northwards along the road which then crosses the municipal border of Illasi at the altitude of C. Squarzero. It then continues northward along Via Fienile towards Lione, and when it reaches the altitude of Fienile it turns westward along the road which, after Fienile, leads to Turano where it crosses Progno di Mezzane, then continues southward along the road that skirts Turano and Val di Mezzo, through Boschetto and S. Pietro to reach an altitude of 56 m. From the altitude of 56 m (Località Monticelli), it follows westward along the road that passes north of S. Giacomo, and reaches, an altitude of 47 m, the municipality of S. Martino Buon Albergo. It then continues northwards and just before reaching Tavolera turns westward along Via Palù which follows a broken line south of Fenilone to reach, at an altitude of 52 m, the road from Marcellise to S. Martino Buon Albergo, until it reaches this latter. The delimitation then follows the course of the River Fibbio, rising up the river as far as Località Spinetta. From said Località, it follows the road for Montorio, goes through the built-up centre and continues along the road to Olmo and then Morin as far as the Florio bridge: it then follows the road for Corte Paroncini and Villa Cometti, and then turns onto the cart road which crosses the road for S. Felice, touches Cà dell'Olmo and meets the Valpantena road, which it ascends as far as Villa Beatrice; it then follows the cart road for Corte Policanta, which it then leaves to take the path to Castel S. Felice. From Castel S. Felice, the delimitation follows the Torricelle road, touching Località Villa Ferrari, Tower no. 1, Tower no. 2 and S. Mattia; from this point, it takes the path for Villa Bottica and descends the valley as far as the road for Avesa in Località S. Martino; it follows this road as far as Località Osteria, then takes the road which, passing near the Cemetery of Avesa, arrives in the vicinity of Località Villa and proceeds to the centre of Quinzano; from Quinzano, it follows the road which leads to the State Road no. 12 as far as the cross roads, where it then follows the State Road no. 12 as far as the railway station of Parona. It then leaves the main road to follow the Brennero railway as far as Domegliara station. Here it takes the State Road no. 12 again which it follows as far as Località Paganella. From this Località, it follows the cart road which leads to Fornaci Tosadori south of Volargne, to then ascent the left bank of the River Adige until it almost reaches Ceraino lock, thus reaching the starting point.

2) The production area of the grapes for the production of the “Valpolicella Ripasso” controlled designation of origin wines, which can also be designated with the geographic specification of Valpantena, is delimited as follows: from the north-west border which leaves from S. Benedetto, it follows the border of the Valpolicella zone described above as far as the altitude of 655 m; at this point it moves southward along the road that passes at an altitude of 626 m, to then proceed southwards to Erbino, then ascends along the road leading towards Località Croce di Romagnano. It then continues to Casette, passes below Mount Gazzo at an altitude of 458 m, then, in the vicinity of Corte Gualiva, it continues west of Mount Cucco along the road to Villa Marchiori. From this point, it follows the cart road which passes by Contrada Maroni and joins Via Prove, which it follows southwards as far as C. Squizza to then reach C. Gazzol, where it turns westward to reach Località Campagnola: it then ascends towards Novaglie and Nesente, and then descends southward and westward to reach C. Maioli, C. Misturin and Poiano and then up the cart road towards C. Zorzi. It then touches the border of the zone and goes up the road to Tower no. 3, Tower no. 4, Villa Fiandin, Villa Tedeschi and Villa Barbesi; it ascends Via San Vincenzo and proceeds along Via Gaspari, which it then leaves to take Via Carbonare.

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From this point, it continues along the path below the altitude of 469 m as far as Località Le Case Vecchie, and from this point it reaches the border of the zone near Località Casette, below Mount Dorzera, and then continues to reach the starting point of S. Benedetto.

3) The production area for the grapes for the "Valpolicella Ripasso" controlled designation of origin wines, which can also be designated as Classico, includes the municipalities of Negrar, Marano, Fumane, Sant'Ambrogio and S. Pietro in Cariano, and is delimited as follows:

the northern part of the perimeter leaves the western border of the municipality of Sant'Ambrogio facing Mount Rocca on the cliff above the loop in the River Adige, near Ceraino. It then passes through the wood at an altitude of 410 m. to then join the cart road leading to the village of Monte. It then turns N-E along Via M. Kolbe, following the S-E border of sheet 4 of the municipality of Sant'Ambrogio di Valpolicella. The line then runs along Via Case Sparse Campopian, passes north of Mount Pugna (altitude 740 m) to enter the municipality of Fumane. It then goes straight to Cà Torre and Stravalle in the municipality of Cavalò, ascends Monte Castello (altitude 676), and reaches Vaio Pangoni, to then follow this down to Cà Pangoni (altitude 230 m). It then ascends a short stretch of Progno Fumane (progno = stream) until it meets the municipal border of Marano which it follows in the vicinity of Molino Gardane. It rises slightly to Cà Camporal and Mount Per (altitude 630 m) to then descend along the road leading to San Rocco, as far as the entrance to this town. It then touches Località Tonei, and then rises until it meets, and then follows, the cart road to S. Cristina. When this road joins the municipal road to Prun, it meets the municipal border of Negrar, which it immediately leaves, continuing on the road to Prun as far as Pertega. This is where the eastern side of the delimited territory starts. The demarcation line runs along Via A. Aleardi, turns and ascends into Via Albarin, to then descend along Via Mendole and Via Proale and reach the Mazzano - Fane road. It descends this road as far as Proale (altitude 499 m) and then, winding around Largo Mazzano, follows the southern limit of sheet XIII of the municipality of Negrar, section C, which it follows as far as Via Prael, where it touches Casa Prael (altitude 580 m). It continues along Via Palazzina di Villa, touches Palazzina (altitude 534 m) and La Conca buildings, to then follow Via Colombare di Villa.

Always descending, it crosses Progno Castello, passes west of Case Antolini, touches Casa sotto Sengia, runs beside Case la Fratta and Siresol, to reach Bertolini, Prosperi, Campi di Sopra (altitude 410 m) and Case Campi, until it meets the municipal border between Negrar and Verona near La Tenda (altitude 426 m). It then follows this border until arriving below Montericco, at an altitude between 250 and 251 m. The southern border of the territory of the "Valpolicella Classico" wine starts at this point. The demarcation line continues westward continuing to follow the border of Negrar until it approaches Casa Acquilini; it then touches C. Fedrigoni, the church of Arbizzano, Cambroga, Casa Albertini, and Molino where it reaches the contour line of 100 m which delimits most of the southern border of the territory. This altitude marks the net limit of the fluvial terrace of the ice and eocene era and the plain, most of which is irrigated, which slopes down towards the River Adige. Following said curve across Ghetto it reaches the former Verona - Garda railway which it descends for the short stretch to Località Stella; from this point, the demarcation line, proceeding eastward, joins the road which first crosses the Parona - Pedemonte municipal road and then Quar, to reach the 100 m contour line passing through Cà Brusà. Always along the 100 m contour line, it proceeds to Cedrara S. Martino Sotto Corrubio, to reach Progno Fumane after about a kilometre; it then immediately meets the municipal border between S. Pietro in Cariano, Pescantina and Sotto Ceo. It then continues along this border to Prognetta Lena (above Cà Cerè) and then the border between Pescantina and S. Ambrogio, touching Cà Sotto Ceo, until it reaches the cart road for Vignega di Sopra which leads to the road for Ospedaletto. After leaving the municipal border, it proceeds as far as the S. Ambrogio - Ospedaletto road. From this point the delimitation line leaves the altitude of 100 m, since the terrace rises brusquely, and instead continues along the upper edge of the same; it circles Montindon following the 125 m contour line, crosses the railway below S. Ambrogio, touches Cà de Picetto, moves round the valley overlooked by the Cretaceous summit above the two stations of Domegliara and, following the 150 contour line, reaches the municipal border between S. Ambrogio and Dolcè, at Casa Sotto Sengia. It then continues to follow this border to the vicinity of Casa Fontana, which is the western side of the "Valpolicella Ripasso" territory, to thus close the perimeter.

#### Article 4

- 1) The environmental conditions and the conditions for the cultivation of the vines to produce the “Valpolicella Ripasso” controlled designation of origin wines must follow those of the local traditions of the area, and, in any case, must be suitable to give the grapes and the wine the specific features.
- 2) Therefore, for the production of the wine mentioned in article 1, the vines planted in peaty and/or excessively damp ground at the bottom of the valleys must be excluded in any case.
- 3) The planting density, the cultivation and pruning forms must be those generally used and, in any case, must not be such as to modify the features of the grapes or the wines.
- 4) The vines must be trained with the unilateral or bilateral “pergola” or “pergoletta” Veronese Arbor.
- 5) For the vineyards already registered on “Valpolicella” controlled designation of origin list before the approval of the rules annexed to Ministerial Decree 24 March 2010 and cultivated on Verona type pergolas or single or bilateral Verona type pergolettas, this designation can be used, however, under the conditions set out in the next paragraph.
- 6) In the case of Verona pergolas, traditional dry and green pruning is mandatory, which assures that the opening of the vegetation between the rows and a maximum load of buds per hectare defined by the Veneto Region according to the features of each standard vine cultivation zone.
- 7) The minimum number of plants per hectare, except for the vineyards already listed in the vineyard register of the “Valpolicella” controlled designation of origin prior to the approval of the rules annexed to Ministerial Decree 24 March 2010 must not be below 3,300, which can be decreased by authorization from the Veneto Region if there is narrow terracing in a hilly area.
- 8) Forcing anything is prohibited. Emergency irrigation is allowed.
- 9) The Veneto Region, on a proposal of the Designation Protection Consortium, after consulting the category organisations concerned, with a provision of its own may establish temporary limits to the listing of the vineyards in the Vineyard Register for the purpose of the suitability of the grapes for the “Valpolicella Ripasso” DOC wine. The Region must inform the Ministry of Agricultural, Alimentary and Forestry Policies of the provisions adopted.
- 10) The maximum grape yield allowed for the production of the “Valpolicella Ripasso” controlled designation of origin wines must not exceed 12 tons per hectare of vineyard under specialised cultivation and the grapes must guarantee a minimum natural alcohol degree of 10% vol.  
The grapes destined for the “superiore” type of the “Valpolicella Ripasso” wine must assure a minimum natural alcohol degree of 11% vol.  
However, in years with particularly unfavourable weather conditions, the Veneto Region may issue a provision reducing the minimum natural alcohol content, but to no less than 9.50% vol.
- 11) In favourable years, the quantity of grapes obtained for the production of the “Valpolicella Ripasso” controlled designation of origin wines must be brought back within the above limits so that the overall production does not exceed 20% of the limits of the same, the grape/wine limits for the quantities in question holding firm.
- 12) Without prejudice to the above-indicated limit, the yield per hectare of vineyard under promiscuous cultivation must be calculated in respect of the specialised cultivation according to the effective surface covered by the vine.
- 13) The Veneto Region, in years with an unfavourable climate, issues a provision in the period immediately before the harvest, establishing a lower grape yield per hectare than that indicated under paragraph 10, up to the real limit of the year of the area concerned by the climatic event. With the same provision, the Region establishes possible higher yields and their destination.
- 14) The Veneto Region, on a proposal of the Protection Consortium and after consulting the category organisations concerned, to achieve a balance on the market, may issue a provision in the period immediately before the harvest, within the range of the maximum grape yield per hectare established under paragraph 10. It may establish lower yields for designation of origin also for the single production zones, referred to under Article 3, paragraphs 1, 2 and 3, immediately informing the Ministry of Agricultural, Alimentary and Forestry Policies. With the same provision, the Veneto Region establishes the destination of the remaining quantities, up to the maximum limit contemplated under paragraph 11 of this Article.

## Article 5

1) Grape vinification, "*ripasso*", and aging operations for "Valpolicella Ripasso" wine must take place within the bounds of the grape production area as set forth in article 3, paragraph one. Taking into account conventional production scenarios, you are allowed to carry out these operations at establishments located throughout the whole territory of the municipalities of the aforementioned grape production area, even if they are in just part of the cited production area, only for products that come from grapes harvested in the vineyards belonging to each company or group-operated holding that owns the establishment listed in the vineyard register for at least three years prior to the date August 1, 2010 (when the production rules approved with Ministerial Decree 24 March 2010 entered into effect). Furthermore, the individual ministerial authorizations to carry out aging operations at establishments located outside the circumscribed area in the last paragraph and in any event within the territorial bounds of the province of Verona, issued in accordance with the rules approved with Ministerial Decree 24 March 2010, shall still stand.

2) For "Valpolicella Ripasso" Classico and "Valpolicella Ripasso" Valpantena, "Valpolicella Ripasso" Classico Superiore, and "Valpolicella Ripasso" Valpantena Superiore wine, the grape vinification and *ripasso* operations and the aging of their wine must take place within the bounds of their respective grape production areas as set forth in article 3, paragraphs two and three. Taking into account conventional production scenarios, the abovesaid operations may be carried out at establishments in the vinification, *ripasso*, and aging area for "Valpolicella Ripasso" wine as set forth in paragraph one, first paragraph, only for products that come from grapes harvested in the vineyards belonging to each individual company or group-operated holding that owns the establishment listed in the vineyard register for at least three years prior to the date August 1, 2010 (when the production rules approved with Ministerial Decree 24 March 2010 entered into effect). Furthermore, the individual ministerial authorizations to carry out aging operations at establishments located outside the circumscribed area in the last paragraph and in any event within the territorial bounds of the province of Verona, issued in accordance with the rules approved with Ministerial Decree 24 March 2010, shall still stand.

3) Consistently with the pertinent European Union regulations, the bottling processes must take place within the area for partial grape drying, vinification, aging and sparkling winemaking set for the respective types of wine under paragraphs 1 and two, in order to preserve the quality and reputation of the designation and guarantee the origin of the product and efficacy of audits. Furthermore, to protect the preestablished rights of the parties that traditionally have bottled outside the circumscribed bottling area mentioned above, individual authorizations are necessary in compliance with European Union and domestic regulations.

4) The "Valpolicella Ripasso" Controlled Designation of Origin wine under article 1 is made by one-time only additional fermentation on the marc of wines meant to become that same designation, after the extraction of the products to be made into "Recioto della Valpolicella" and/or "Amarone della Valpolicella". The abovesaid marc has to have minimum potential residual alcohol of at least 0.5% vol. The liquid fraction added by that very marc must be between 10% and 15% of the volume used of the wine to be made into the "Valpolicella Ripasso" designation as set forth in paragraph seven, equal to 9.36 hL per hectare (3.79 hL per acre) maximum. This liquid fraction has to be taken away from the final yield of the products to be made into "Recioto della Valpolicella" and/or "Amarone della Valpolicella" mentioned above, and it increases the maximum quantity as set forth in paragraph seven for the purposes of determining the yield of "Valpolicella Ripasso" finished wine as set forth in paragraph 11.

5) The maximum grape-to-wine ratio for the types of "Valpolicella Ripasso" designation as set forth in article 1 must not exceed 70%, equal to maximum 84 hL per hectare (34 hL per acre). If you go over this limit but do not exceed 75%, the surplus does is not entitled to the controlled designation of origin and may be used as a typical geographical indication wine. Once over 75%, the right to the controlled designation of origin for the entire product is lost.

6) The suitable wine as set forth in paragraph four must ensure minimum total alcohol by volume of 11.5% vol. for the making of "Valpolicella Ripasso" and 12.5% vol. for the making of "Valpolicella Ripasso" superiore.

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7) The amount of wine to be made into “Valpolicella Ripasso” as set forth in paragraph five usable for the *ripasso* operation is at most double the volume of finished “Recioto di Valpolicella” and/or “Amarone della Valpolicella” wine obtainable with a maximum grape-to-wine ratio of 40%, equal to a maximum of 62.4 L per hectare (25.3 hL per acre). Any amount of wine to be made into “Valpolicella Ripasso” left unused up to the maximum amount set forth in paragraph five, can be used for the topping up operations for wine going through maturation/aging of the same “Valpolicella Ripasso” designation and/or reclassified with the “Valpolicella” designation or with the compatible typical geographical indications of its territory, following current regulations. By proposal of the protection consortium, as set forth in article 39, paragraph four of Law no. 238/2016, for business reasons in the period prior to the *ripasso* operations the Veneto Region may reduce the aforesaid volume ratio up to one-to-one.

8) The *ripasso* operation must last for a minimum of three days.

9) The wine to be made into “Valpolicella Ripasso” and the marc as set forth in paragraph four must belong to the same producer who carries out—or has someone carry out on its behalf—the second fermentation to obtain the wine under article 1.

10) The wine with “Valpolicella Ripasso” controlled designation of origin in its different types and specifications must not be released on the market earlier than January 1<sup>st</sup> of the second year after the harvest year.

11) The maximum grape-to-finished wine ratio for the types of “Valpolicella Ripasso” designation under article 1 must not exceed 71.8 hL per hectare (29.1 hL per acre).

#### Article 6

1) The D.O.C. wines “Valpolicella Ripasso”, when placed on the market, must have the following characteristics:

- colour: deep red tending to garnet with ageing;
- nose: typical with a pleasant perfume;
- flavour: full, satiny, bodied;
- effective minimum alcohol content: 12.50% vol (with a potential maximum residual alcohol content of 0.60% vol) and 13.00% vol. for the “superiore” type;
- total minimum acidity: 5.0 g/l;
- minimum non-reducing extract: 24.0 g/l and 26.0 g/l for the “superiore” type.

#### Article 7

1) For the “Valpolicella Ripasso” controlled designation of origin wines, any specification other than those contemplated by these production regulations is forbidden, including the adjectives “extra”, “fine”, “scelto” and similar.

2) However indications that refer to names, company names, private or consortium trademarks may be used, providing they do not have a laudatory meaning and are not such as to mislead the buyer.

3) In the case of the “superiore” designation of the “Valpolicella” wines, the word “vine” may be mentioned providing it is accompanied by the corresponding place-name, the relative surface is separately listed in the Vineyard Register, the production and ageing of the wine take place in Veneto separate recipients and that the word accompanied by the place-name is indicated on the grape report, in the production declaration, in the registers and on the accompanying documents.

4) For the “Valpolicella Ripasso” wines, the label and the documentation required by the specific legislation must bear the year of the grape harvest.

#### Article 8

1) All the “Valpolicella Ripasso” controlled designation of origin wines must be placed on the market in traditional glass bottles, dressed in a manner suitable to their worthy nature.

2) For the closure of said bottles, it is forbidden to use corona caps, screw caps and pull tabs; for bottles up to 0.375 litres, however, the use of screw caps is also allowed.

## Article 9

### Link with the geographic environment

a) The specific nature of the geographic zone

#### *Natural factors*

The production zone of the designation covers the entire band of the foothills of the Province of Verona, stretching from Lake Garda almost to the border of the Province of Vicenza. Although the zone is composed of a series of valleys and hills which lead down to the plain, in the shape of a hand, certain common features can be identified, precisely of the Valpolicella where the climate and the soil have a fundamental role. Thanks to the protection of the mountain chain of the Lessini mountains to the north, the proximity of Lake Garda and the southern exposure of the hill terrain and of the valley floor, the climate in which the "Valpolicella" vine grows is overall mild and not too rainy, and especially in the lower hills and the valley is very similar to the Mediterranean climate.

It is not excessively rainy except in the winter, and the annual average ranges from 850 to 1000 mm. The soils of the Valpolicella are composed of the disintegration of calcareous-dolomitic formations, basalts and moraine and fluvial deposits of volcanic origin for which reason they present aspects of variability, which determine a different water provisions to the vine in the various stages of development and growth of the leaves and during the period when the grapes are maturing.

The lands given up to the "Valpolicella" vineyards have diversified exposures according to the altitude at which they grow, which can reach 500 metres above sea level, and according to the hillsides they occupy. In general, for correct exposure to sunlight, the vineyards are on the less steep hillsides or on the almost level portions of the higher hills, in the western and eastern parts of the production zone, while on the lower and mid-level hillsides and at the valley bottom, they prevalently face south.

#### *Human and historic factors*

The elements testifying to an intense wine making activity in the "Valpolicella Ripasso" production area since ancient times are many and certain. The "Retico" wine, greatly declaimed by Roman writers and historians is the earliest ancestors of all the Valpolicella wines, and therefore of "Valpolicella Ripasso". The long and consolidated tradition of refermenting the "Valpolicella Ripasso" wine on the marc is a precise wine making technique of ancient custom, and exclusive to the producers of the Valpolicella. Traces of the use of this specific product, precisely of the Valpolicella, date back to the middle ages, in certain documents for the purchase of land planted with vines and in the grape and wine sale agreements. At the time of the "Serenissima" Republic of Venice, the wines of the Valpolicella were defined "custom wines", emphasising the sumptuous character attributed to these products that were favoured by the Venetian Doges. Later, in the Risorgimento era, Valpolicella underwent considerable technical-scientific progress also in the oenological field, as shown by a conspicuous documentation of the Verona Oenological Society. In the said documents, it is recounted that agricultural and wine making techniques were perfected with the introduction of agricultural machinery and, in 1873, at the Universal Exhibition of Vienna, the wine that was to become "Valpolicella Ripasso" received flattering opinions. In the early 1900s, the poet of Verona, Berto Barbarani, refers several times in his works to a "Valpolicella" "made of velvet", which seems nearer to the features of "Valpolicella Ripasso" rather than those of "Valpolicella". In the 1960s, the traditional practice at the basis of the "Valpolicella Ripasso" was recognised and regulated by prefectorial decrees which disciplined the "Valpolicella" harvests. The identification of the production zone and the precise specification of the production and wine making techniques of the "Valpolicella Ripasso" wine led, in 1968, to the official approval of the first production regulations and to the recognition of DOC Valpolicella. To protect the identity of the diverse types included in the "Valpolicella" designation: "Valpolicella Ripasso", "Recioto della Valpolicella" and "Amarone della Valpolicella", on 24 March 2010 specific ministerial decrees were adopted by which the aforesaid four types have been made autonomous. Over the years, the appreciation of "Valpolicella Ripasso" has led to an increasingly great number of reviews by journalists and

wine experts, who recognise the particular nature and include it in the most important wine guides, such as Buoni Vini d'Italia Touring Club, Vini d'Italia Gambero Rosso, Veronelli, Luca Maroni, Espresso, Enogea, Wine Enthusiast.

The long and consolidated "Valpolicella Ripasso" tradition is a precise oenological technique exclusively carried out by the enthusiastic wine producers of the Valpolicella who have had, over the years, the skill to constantly improve method and practice both in the vineyard and in the cellar. To enhance the features of velvety texture and the structure, precisely of this wine, the Valpolicella producers have dedicated themselves to research and the development of increasingly more modern agronomic techniques to select the grapes which, when freshly harvested, can successfully be subjected to a first wine-making process and then a successive fermentation on the peel of the dried grapes used to make "Amarone della Valpolicella". Cultivated with the simple pergola system, also known as the "Verona pergoletta", the "corvina" grapes destined for the creation of "Valpolicella Ripasso" are currently selected already in the vineyard, with contained pruning of the vines and reduction of the bud load per trunk, to contain the vine potential in respect of the vegetal-productive balance of the plant. The filtration of the sunlight on the grape bunches guaranteed by a "Verona pergoletta" system, allows for their gradual ripening and the maintenance of the organoleptic and aromatic features right from the harvest, which traditionally takes place between the 3rd and 4th weeks of September. After harvesting, the grapes are carefully checked again by the vine cultivators and then pressed. After the wine making process, the Valpolicella wine will be kept to be successively subjected to the second fermentation practice for 10/15 days on the remaining "Amarone della Valpolicella" marc, to thus become "Valpolicella Ripasso". The producers dedicate special attention to the time of contact between the marc and the wine, which must be brief to allow the passage of the tannins present in the marc to the wine, and to give the latter its characteristic "dryness". Over the years, this method has become increasingly refined to give the "Valpolicella Ripasso" greater structure, a higher alcohol content, greater roundness and a higher levels of extracts and of phenolic substances. After the wine-making process, the "Valpolicella Ripasso" is left to mature in wooden casks and is successive bottled to be placed on the market no earlier than 2 years after the harvest.

b) The specific quality of the product

"Valpolicella Ripasso" DOC is obtained by the contact of the "Valpolicella" base with the residual marc of the "Amarone della Valpolicella" wine for about 15/20 days. This gives it a greater structure and a longer life than the "Valpolicella" base, a higher alcohol content, a lower acidity, greater roundness and higher levels of extracts and phenolic substances. Ruby in colour, with garnet reflections, it offers a slightly ethereal perfume of rose fruit with vanilla notes; the flavour is refined, balanced, dry and velvety.

For its pleasing characteristics, it can accompany winter entrées, main courses, salamis and cheeses of medium maturity.

c) Cause and effect between environment and product

The mild, not excessively rainy, climate, warmer during the summer-autumn season, determines the fairly regular ripening of the grapes, with good sugar levels and phenolic components. This gives the "Valpolicella Ripasso" of the floor of the valley a limited alcohol content, in favour of a balanced nose with floral notes and a delicate colour.

The soils of the low and mid-level hillsides, which do not exceed an altitude of 300 metres above sea level, are sandy-gravelly and clayish, and give grapes with a good sugar content and a high malic acid content. In general, "Valpolicella Ripasso" has a not excessive alcohol content and a good level of antocyanins. Also the sensorial profiles are complex and highly distinguishing.

The type of soils and the good exposure of the sloping vineyards allow for obtaining a very balanced "Valpolicella Ripasso" both for the technological and the phenolic maturity. The polyphenols give a broad and harmonic sensorial profile, especially for the native "Rondinella" component.

The calcareous soils of the area in the southern parts and the summits of the ridges offer excellent environments for the ripening of the grapes for "Valpolicella Ripasso" which consequently have a good accumulation of sugars, a good acidic degradation and high levels of antocyanins and polyphenols with good cellular maturity. The alcoholic content of "Valpolicella Ripasso" is average, with high values of dry extract,

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of total antocyanins and of total polyphenols. With regard to taste, “Valpolicella Ripasso” has interesting fruity and floral notes.

The marly limestones (Biancone and Scaglia) of the higher slopes of the “Valpolicella Ripasso” production zone give excellent sugar levels both before and after the harvest. This high suitability for the production of “Valpolicella Ripasso” is confirmed by the trends of the acidity and of the maturity of the phenols. In fact, both the “Valpolicella” grapes and wine are highly coloured with high total polyphenol values. A good quantity of tannins can be extracted from the grape seeds and from the ripening of the peel. At sensorial level, there are intense floral notes and hints of red fruits.

#### **Article 10**

##### **Control body details**

Control Body: Siquria S.r.l., Via Mattielli 11 Soave Verona 37038 (VR) Italy Tel. 045 4857514 Fax: 045 6190646 e-mail: info@siquria.it

The Siquria company is the Control Body authorised by the Ministry of Agricultural, Alimentary and Forestry Policies, pursuant to Article 64 Law no. 238/2016, which annually checks on compliance with the provisions of these regulations, in accordance with Article 19, para. 1, 1<sup>st</sup> paragraph, letter a) and c), and with article 20 of EU Reg. no. 34/2019, for products given the DOP recognition, by means of a systematic method of controls carried out throughout the production chain (vine cultivation, processing, packaging) in accordance with the said article 19, par. 1, 2<sup>nd</sup> paragraph.

In particular, the controls are carried out according to a predetermined control plan, approved by the Ministry, conforming to the model approved by Ministerial Decree of 2 November 2010, published in the O.J. no. 271 of 19 November 2010 (Annex 3).