

# Wines - Valpolicella Ripasso D.O.C.

## Territory

**Location** Valpantena

**Denomination** Denominazione di Origine Controllata

**Vineyard** Maso Maroni

**Grapes** Corvina, Corvinone, Rondinella

**Area Of Origin** Vineyards in Valpantena on the hill of S. M. in Stelle

**Vineyards** Located on a hills area with south exposure. Soils are clayey and strongly calcareous. Gujot training system with 4000 vines per hectare

**Harvest** Takes place at the end of September, early October. Grapes are hand picked and put into small crates

## Winemaking and aging

**Vinification** Grapes are pressed and by gravity they drop in small fermentation tanks (50 Hl). Daily pumping over and delestage are carried over throughout the duration of fermentation. Ripasso is the result of a second fermentation on Amarone pomace that takes place in February of the year following the harvest. As a result of this second fermentation the wine acquires body, structure, alcohol and aromas.

**Ageing** Ripasso ages in selected oak of different sizes, mostly barriques and larger casks. It then refines in bottle.

## Tasting Notes

**Tasting Notes** Intense ruby red color with wide bouquet of ripe red fruit and hints of spices, reminiscent of tobacco and black pepper

**Pairing:** It goes well with hearty main course dishes, roasted meat, rabbit, grilled red meats and medium aging cheeses.

**Alcohol** 14,5 % by Vol

**Serving Temperature:** 16-18° C



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## Valpolicella Superiore Ripasso

Valpolicella Superiore Ripasso is a red wine from indigenous grape varieties of the Valpolicella wine region, in particular for this wine have been used mainly Corvina, Corvinone, Rondinella and in smaller quantities Molinara, Oseleta and Turchetta.

The vineyards are cultivated only in Valpolicella Valpantena with Guyot and Pergola Veronese training systems, which permit a good exposition to the sun and a good aeration of the bunches. Most of the Valpolicella Superiore Ripasso comes from sandy-loamy soils, which host a good-to-high quantity of organic substance; then, a small percentage of the Valpolicella Superiore Ripasso also comes from chalky-sandy soils.

The bunches are vinified per gravity in temperature controlled steel tanks, where they ferment slowly with indigenous yeasts located on the skins of the grapes. The wine rests then in steel tank until the end of the fermentation of the Amarone della Valpolicella. Indeed when the fermentation of the Amarone finishes, the Valpolicella Superiore Ripasso ferments a second time on the skins of the Amarone and enriches in color, body and intensifies the flavors. After the end of this second fermentation, which lasts generally from seven to nine days, the wine ages in barriques and big barrels for minimum 18 months. Both barriques and big barrels are made in French oak.

Valpolicella Superiore Ripasso has a deep ruby red color with garnet nuances, at the nose it is possible to recognize ripen cherries and fresh plum as well as vanilla and chocolate. In the mouth the wine is full-bodied on the tongue, the flavors remind to figs, cherries, chocolate and sage. Food pairing would be ideal with a rich risotto, ribs or steak and/or medium aged cheese.

