Valpolicella Ripasso Superiore
Denominazione d'Origine Controllata

ENG

VINEYARDS

This wine is made from grapes from the hillside vineyards of Zovo and those plains on Avesa and Parona, each contributing to the profile of this wine.
The younger vines are trained according to the Guyot system with 5,000 plants/hectare, while the older vines are trained according to the Casarsa system and were planted over 40 years ago. Production is less than 100 quintals/hectare.

GRAPES

Corvina and Corvinone contribute in equal proportions to over of 80% of field blend and the rest is Rondinella.

ALCOHOL: 14,5 % Vol.

VINIFICATION

The grapes are manually harvested and selected during the first week of October. They are immediately crushed and left to ferment at controlled temperature for 10 days. Pumping-over is repeated until sugar content is exhausted.
Alcoholic fermentation is followed by malolactic fermentation in steel tanks obtaining the "basic" Valpolicella Superiore. In January after obtaining (wine-making) of Amarone, the "basic" Valpolicella Superiore is added to the pomace (skins and seeds) still rich in the new Amarone to enrich themselves of strength and complex fragrances becoming Valpolicella Ripasso.

AGING

Aging continues in French oak vats between 12 months. A very short stand in steel precedes bottling.
Bottles are stacked for at least 6 months in horizontal position before being put on the market. Appropriately stored bottles evolve correctly for up to five-seven years after harvest.

SENSORY FEATURES

Deep ruby red. Rich, variegated aroma with very ripe red fruits. Warm, round, full-bodied palate, balanced acidity and embracing tannins. A clear nose-palate persistence returns in the finish.

COMBINATION

Perfect for brazed and roasted red meat and soft-textured cheese.
Its features and nuances are best appreciated if left to oxygenate for a few minutes in a large glass.