

VALPOLICELLA CLASSICO SUPERIORE D.O.P.



DRY RED WINE

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NATURALLY SUPERIOR “RIPASSO”

After 12 years of “Val”, with 2018 harvest I reached the goal I set for this wine from the very beginning: the desire to express the historical blend and the Valpolicella Superiore traditional winemaking method “Ripasso” at its highest level. As the mission is completed, so the full name of the appellation on the label. Strong and neat identity in personal, high-quality interpretation of “Ripasso” technique.

Growing area:

Negrar, Sant’Ambrogio di Valpolicella (Verona)

Soil type:

Limestone and clay

Grapes varietals:

40% Corvina, 30% Corvinone,
25% Rondinella, 5% Oseleta

Technical data:

Alcohol 13,5%
Residual sugar 2 g/l
Total acidity 6.3 g/l
Dry extract 29 g/l
pH 3,3

Vineyard management:

Organic fertilization and hand-pruning;
shoot-thinning, leaf-pulling, cluster-thinning.
Hand harvest in bins of 300 kg

Wine making process:

Fermentation of fresh grapes in
September-October at natural temperatures.
Second fermentation (ca 15 days) on the
skins of Amarone in January following the
harvest according to the classical Ripasso
tradition. Minimum 3 years of maturation in
large Slavonian oak, followed by 6 months in
the bottle.

Ideal food pairing:

Cold cuts, medium-aged cheeses, soups and
light meats.

Serving temperature: 18°C

Recommended glass:

Balloon-shaped glass

Colour:

Medium ruby red, becomes garnet with
ageing.

Nose:

Delicate and elegant, well-integrated red
featuring ripe cherry and semi-dried plum

Taste:

Smooth, seductive and graceful underlined
by appealing minerality, mature red fruit and
spicy accents of ripe fruit and spice.

Available format sizes:

0,75 Lt / 1,5 Lt / 3,0 Lt / 5,0 Lt

Packaging:

6 bottle cases. Wooden box for 1-3-6 bottles
0,75 Lt and for magnum bottles.

