



# Valpolicella Ripasso Superiore DOC

## Territory

Grapes Corvina, Corvinone, Rondinella  
Vineyards in Valpantena in vicinity Figaretto.  
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

Grapes are pressed and by gravity. 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 the wine acquires body,  
structure, alcohol and aromas. Ripasso ages  
in selected oak. It then refines in bottle.

## Tasting Notes

Intense ruby red color with wide bouquet of  
ripe red fruit and hints of spices, reminiscent  
of tobacco  
and black pepper  
It goes well with hearty main course dishes,  
roasted meat, rabbit, grilled red meats and  
medium aging  
cheeses.

Alcohol 14 % by Vol

Serving Temperature: 16-18° C