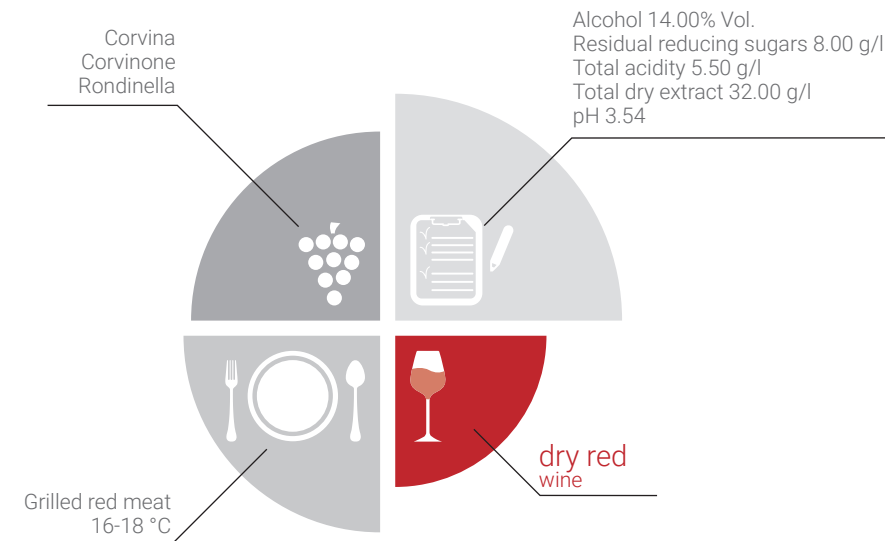


VALPOLICELLA RIPASSO DOC CLASSICO



This Valpolicella Ripasso is made from grapes grown in the Valpolicella Classico zone. The style emphasizes the typical and traditional Valpolicella profile: a well-distributed harmonic structure of flavor, smell and taste, creating a unique style of simplicity and elegance.

VINEYARD

Location: the heart of the Valpolicella Classico zone on dry stonewalled terraces facing southwest and southeast.

Altitude: 150-400 metres a.s.l.

Soil type: silt-clay, partly calcareous and partly on Eocene marls.

Grass sward between vines.

Training system: Pergoletta Veronese.

Age of vines in production: 5-25 years.

Buds per vine: 8-18.

Density: 3,300-4,000 per hectare.

Yield per hectare: 60 hl.

PRODUCTION

Harvest: early October exclusively by hand. Vinification: Destemmed then

gentle pneumatic pressing.

Fermentation temperature between 25 and 28 °C. Maceration for 10 days with punch-downs 3 times a day. Storage in stainless steel vats until February then "Ripasso" or se-cond fermentation on Amarone lees for 15 days at a temperature of 15 °C with daily punch-downs. Full malolactic fermentation. Aging in wood, steel the bottle. Stabilization: natural.

TASTING NOTES

Colour: intense ruby red with hints of violet.

Perfume: complex, aromas of red fruits, vinous and spicy.

Flavour: harmonious, full bodied, velvety smooth with the ideal balance of tannins and acidity.



VIVALDI