



VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE

This Valpolicella Ripasso is made with grapes grown in the Valpolicella Classico area. Its style highlights the most typical and traditional profile of Valpolicella: its well-distributed structure and the harmony between the aromatic, olfactory and gustatory sensations create an unmistakable style of sobriety and elegance.

Colour: deep ruby-red. Bouquet: complex, vinous and spicy with notes of red fruit. Taste: harmonious, full and velvety, with the right balance between tannins and acidity.

THE VINEYARD

Located in the heart of the Valpolicella Classica area, in the town Roselle in the hills of Negrar. Altitude between 250 and 450 metres above sea level. Exposure mostly southeast. Soil type: mainly clayey and sometimes limestone. Grassing of the vineyard. Training system: Veronese pergolella. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: 18. Planting density: 3,300/3,500 vines per hectare. Yield per hectare: 70 hl.

FOOD PAIRINGS

It pairs wonderfully with all types of red meat, both grilled and braised. Excellent with traditional Veronese dishes, such as *Pastissada de caval*, *lesso con Pearà* and *lasagnette* with black truffles from Mount Baldo.

VINTAGE 2016

VINTAGE 2016 was a great, handbook year! Summer temperatures did not go above 35 °C, avoiding the excess heat that characterised 2015. The composition of the grapes led to a high sugar content, good acidity and a particular abundance of anthocyanins, all thanks to the significant day/night temperature changes that occurred, especially during veraison. It is in this period, in fact, that the vine is reactive to the accumulation of colouring substances. The vintage did not have any unusual pathological problems, with the exception of the peronospora attacks that took place in June; the vine ripened regularly (bunch closure at the beginning of July and the start of veraison in the first days of August). Maturation began in mid-August and ended in the first ten days of September, with the main winemaking parameters reaching an excellent level, along with the complete absence of botrytic attacks.



GRAPES:

70% Corvina
15% Corvinone
15% Rondinella



STYLE:
dry red wine



BOTTLE:
750 ml



SERVING
TEMPERATURE:
16° | 18° C



ALCOHOL
13,50% vol

PRODUCTION

Harvest: early October, exclusively hand-picked. Crushing with de-stemming of the grapes. Fermentation, aged in wood, then steel, then in bottles. Stabilisation: natural.