



VALPOLICELLA RIPASSO

denominazione di origine controllata

Colour: deep ruby red tending towards burgundy red with aging.

Tasting notes: well balanced, with dense and well-combined tannins of excellent structure.

Food pairings: red meat also grilled, braised meat and mature cheese varieties.

Bouquet: intense, of red fruits (cherry, redcurrant), spices.

Alc./Vol: 14-14,5%

Residual sugar: 4-5 gr/lt

Total acidity: 5,5-6 gr/lt

Origin: vineyards owned by the Vaona family, located in the hills of the Classic Valpolicella area, at an altitude of about 200-250 metres above sea level.

Soil: alluvial soil on calcareous basalts, favored by an excellent exposure. Some vineyards are characterized by terracing defined by renowned dry walls (called "marogne").

Grape variety: Corvina 40%, Corvinone 30%, Rondinella 25%, Molinara 5%, produced from vines with an average age of 25 years.

Harvest: the different grape varieties, which are harvested (usually during the second half of October) according to their degree of maturation, are placed in wooden boxes for 40-45 days.

Vinification technique: the grapes are pressed at the end of November. This is followed by a fermentation process of 15-18 days, which produces the base wine for Ripasso. In the month of March, after the vinification of Amarone Pegrandi, the base wine is left to re-ferment, partly on its own slightly rinsed marcs. Thus, a wine with a rich body and a strong personality is obtained.

Refinement: 12 months in medium-sized wood barrels (10-15 hl), followed by an additional period of 4 months in bottles.



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