

VALPOLICELLA RIPASSO D.O.C.2014

GRAPE VARIETIES:

From 45% up to 95% Corvina grape variety, up to a maximum of 50% Corvinone, if substituting the same percentage of Corvina, Rondinella (from 5% to 30%) and small percentages of Oseleta and Molinara grape varieties

GRADE:

13.5% vol

TYPE OF SOIL:

The soil is rocky and major made of alluvial soil based on chalk or volcanic origins

COLOUR:

Vivid, with an interesting granite profile, good texture and depth, consistent

AROMA:

Elegant, complex final perfume. Clear initial perceptions of toasted hazelnut and tobacco notes, followed by attractive red fruit liquor and cherry jam notes; some minutes later the glass perfumes of vanilla and spices

PALATE:

Excellent entry, a small bit of initial acidity well supported by the structure and final salinity, excellent persistence and flavor. Overall, an important wine characterized by a pleasant taste and great aging potential

KNOW THIS WINE BETTER

the wine-making technique follows the traditional method consisting of fresh Valpolicella grapes being put through the maceration and fermentation phase, at a controlled temperature of 20-22° C, with daily pumping over for a period of 4 to 8 days according to the vintage year. Concluded the alcoholic and malolactic fermentation phases, the wine is decanted according to the normal autumnal procedure.

The two varieties – Amarone della Valpolicella and Recioto della Valpolicella – are racked for static draining during the months of January and February, on the partially fermented and still steeped skins of the Valpolicella wine, obtained during the months of September-October, it is refermented together with the racked skins. Concluded the fermentation phase, the “Ripassato” wine is placed in wooden barrels to age, for a minimum period of one year, as required by law.

