



# VALPOLICELLA RIPASSO

## CLASSICO SUPERIORE DOC



<b>PRODUCTION AREA</b>	Valpolicella Classica
<b>GRAPE VARIETY</b>	75% Corvina - Corvinone e 25% Rondinella
<b>HECTARES OF VINEYARD</b>	5 ha
<b>YIELD PER HECTARE</b>	50 hl
<b>PRODUCTION PER VINEYARD</b>	120 q.li/ha
<b>VINE BREEDING</b>	Pergola
<b>WINEMAKING</b>	Red
<b>TERROIR</b>	Red and dark-brown lands with a certain calcareous and clay concentration. Typical of Valpolicella area is the presence of stones in the soil.
<b>HARVEST AND PRODUCTION</b>	The harvest for the Valpolicella Classico begins between the middle and end of September and it is exclusively made by hand in order to select only the best grapes. Afterwards, the grapes are softly pressed. The maceration takes about 8-10 days. With this process Valpolicella Classico is obtained. It stays in french barrels for 1 year and then it is left for a second fermentation on the grape marc of Amarone Classico. Last stage of the Ripasso method is the maturation for 18 months in French oak barrels.
<b>MATURATION AND AGING</b>	18 months in French oak barrels. 8 months in inox tanks (80-100 hl). Aging in glass for two months.
<b>GLASS</b>	Glass for elegant and mature red wines.
<b>BOTTLE</b>	Borgognotta
<b>CORK</b>	Cork Extrissima Quality
<b>SUGAR RESIDUAL</b>	8 gr/lit
<b>DRY EXTRACT</b>	27,00 gr/lit
<b>ALCOHOL</b>	14,5%
<b>TOTAL ACIDITY</b>	5,20 gr/lit
<b>VINEYARD EXPOSURE</b>	South
<b>VISUAL AND ORGANOLEPTIC ANALYSIS</b>	Wine with an intense ruby red color and violet reflections. In the mouth it reveals itself as full, persistent, spicy and with mature cherry notes.
<b>FOOD PAIRING</b>	Perfect to pair with red meat, game and aged cheese.
<b>DECANTER</b>	1 hour before service
<b>STORAGE</b>	15 years
<b>TEMPERATURA DI SERVIZIO</b>	16 -18 degrees