

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC



CLASSIFICATION

Dop/Doc

TERROIR

Valpolicella Classica.

GEOGRAPHICAL POSITION

San Pietro in Cariano, at the foot of the hills.

TYPE

Dry red wine.

GRAPE VARIETIES

Corvina and Corvinone 65%, Rondinella 25%, Molinara, Croatina, Oseleta 10%.

VINIFICATION AND AGEING

Harvested: towards the end of September and beginning of October, respecting the technological and phenologic maturity.

Ripasso technique: this is an old technique for a new wine that consists of refermenting the Valpolicella Superiore wine in the still-fermenting skins of Recioto grapes. Towards the end of January, the selected Valpolicella Classico Superiore, which has more marked acidity and tannin levels, is "ripassata" to obtain a soft, more elegant wine with character.

1st fermentation: the gently destemmed and pressed grapes ferment in stainless steel tanks, with continuous pressing and oxygenations for 20 days with remontage and delastage at a controlled temperature of 18°-24° C.

2st fermentation: the wine referments at the end of January, with continuous pressing of the cap and oxygenations for 20 days with remontage and delastage at a controlled temperature of 22°-25° C.

Maturation: in Slavonian oak barrels for 24 months.

Ageing: 6 months in the bottle.