VALPOLICELLA RIPASSO CLASSICO SUPERIORE

Veneto, Italy

This wine is produced using the RIPASSO technique, which is intentionally more restrictively applied in relation to the standard production method. The wine is obtained by going over again, once only, the premium Valpolicella Classico over the same quantity of Amarone marc. As a result, an authentic local wine is produced which elegantly exhibits a delightfully complex fruity aroma and spicy tones complemented with a good acidity and just the right alcohol content.

Vineyards: Vineyards owned by the Speri family in Valpolicella Classica area, lying at between 120 and 350 m./a.s.l. in the municipalities of San Pietro in Cariano, Fumane and Negrar.

Grape varieties:
Corvina Veronese 70%, Rondinella 20%, Molinara and other indigenous varieties 10%

Vinification: The grapes are picked by hand and then immediately destemmed and crushed, prior to maceration at controlled temperatures and undergoing complete alcoholic and malolactic fermentation. In beginning of March the Valpolicella Classico wine is pumped over the pomace from the Amarone and consequently referments.

Ageing: 12 months in 20 hl. Slavonian oak barrels. Maturation in bottle for 6 months.

ABV: 13.5%

Tasting note: A deep intense ruby red color, with hints of red fruit, spices and cocoa on the nose. Warming and smooth on the palate, nicely balanced by rounded tannins.

Serving suggestion: Ideal with meat and cheese.