

## 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.

**1<sup>st</sup> 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.

**2<sup>st</sup> 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.