Valpolicella Ripasso Superiore DOC

GENTILEZZA



Type: Still red wine.

Grape varieties: Corvina, Corvinone, Rondinella and small percentages of other varieties.

Territory: Valpolicella area, Lavagno – in the locality of Barco (Verona), Veneto. Elevation 160 m a.s.l.

Soil: Medium mixture-silty, moderately calcareous with the presence of basaltic outcrops.

Vine training systems: Pergola system with 3500 plants per hectare and guyot with 4500 plants per hectare.

Harvest: Manual harvest between the last ten days of September and the first ten of October.

Vinification: Fermentation in stainless steel tanks at a controlled temperature for 10 – 15 days. At the end of January, the wine is traditionally put over the Amarone pomace and remaining for about 5 days.

Ageing: One part in French oak tonneaux and one part in barrels for 24 months. It rests in the bottle for at least 12 months before commercialization.

Analytical data: Alcohol 14% vol. – Residual sugar 3,8 g/l – Total acidity 5,3 g/l

Tasting notes: Ruby red with intriguing purple highlights and light garnet nuances. Morello cherries in spirit are the highlight of this magnificent experience, along with aromas of liquorice, cloves and cinnamon, hints of roasted coffee beans, refreshing tangy breezes and a rich umami scent. In the mouth it is well-developed and engaging, with a splendid acidity with a refreshing and invigorating taste of cherries, plums and blackcurrant juice. Tales of ripe fruits with a salty note and palate-tickling hints of black pepper.

Food pairings: First courses with ragù sauce and tasty risottos. Grilled pork sausage and pork meat, tasty chicken dishes, lamb chops, and braised dishes with polenta. Medium-matured cheeses.

Serving temperature: 18°C.

TALESTRI
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