

Valpolicella Ripasso Classico Superiore

Vine Variety

The red wine Valpolicella Ripasso Classico Superiore DOC DolceVera is made up of 50% Corvina grape, 25% Corvinone grape and 25% Rondinella grape, which are native vines cultivated in the town of Villa of Negrar, at an altitude between 260 and 280 m a.s.l. The hilly area on which the DolceVera vines stand ensures optimal sun exposure for the ripening of the grapes and a balanced and more alcohol-rich production.

Winemaking

The Valpolicella Classico Superiore Ripasso is produced with the traditional “Ripasso” technique, which consists exactly in “repassing” part of the Valpolicella Classico on the pomace of Amarone and Recioto. In this way, a second fermentation takes place and the result is a wine with greater body and structure. To achieve this, replacements and macerations are carried out which last for about 20 days at a controlled temperature of 24°C.

Wine aging

Ripasso is aged for a minimum of 12 months in 7.5-hectare oak barrels and for a minimum of 6 months in bottle. Here the wine completes its maturation and ages slowly to express all its bouquet. For this process, we use both French oak and Slavonian oak, in order to give greater complexity and to enhance the characteristics of the wine to their best.

Organoleptic notes

It shows an intense ruby red, clear and consistent. The aromatic profile reveals a good complexity, given by hints of a mixture of red fruits (cherry and black cherry), and spicy notes such as vanilla and black pepper. In the mouth, it is warm, intense and persistent. A note of freshness, very well balances the presence of tannin. The retro olfactory notes still recall the fruit in all its evolution.

