

VALPOLICELLA RIPASSO DOP



VINEYARD & PRODUCTION INFO

Vineyard size: 6 ha
Soil composition: marl and limestone
Training method: pergola veronese
Elevation: 984 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South
Vines age: 15-25 years
Harvest time: end of September, beginning of October
First vintage: 2013
Production: 6,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Corvina Veronese, 20% Rondinella, 10% Molinara

Fermentation

Container: stainless steel tanks
Length: 10 days
Temperature: 81 °F

Maceration

Length: 20 days

Aging

Container: 30hl barrels
Wood: French oak
Length: 1 year
In bottle: 4 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 5 g/l
Acidity: 5.2 g/l
Dry extract: 31.5 g/l



FOOD PAIRINGS

Pairs well with red meat dishes, poultry, boiled beef, and aged cheeses.



TASTING NOTE

Deep ruby red in color.
On the nose, it offers aromas of almond and cinnamon.
Dry on the palate with a very pleasant velvety texture.
Rich in flavors of cherry, musk, spices, and wood.

PRODUCER PROFILE

Label owned by: Vias Imports
Winemaker: Enrico Paternoster
Total land under vine: 35 ha
Winery production: 380,000 bts
Region: Veneto (Italy)

