

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 60 ha
Green Status: organic
Soil composition: alluvial soil
Training method: inclined open pergola system
Elevation: 395/1,150 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South
Vines age: 28 years
Harvest time: late September, beginning of October
First vintage: 2005
Production: 100,000 bottles



WINEMAKING & AGING

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

Fermentation

Container: stainless steel tanks

Length: 8 days

Temperature: 68-72 °F

Maceration

Technique: delestage twice a day

Malolactic fermentation: yes

Aging

Container: barrels

Wood: Slavonian oak

Length: 12 months

In bottle: 6-9 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 3.7 g/l

Acidity: 5.2 g/l

Dry extract: 37.20 g/l



FOOD PAIRINGS

Perfectly matches meat and cheese-based dishes.



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.

PRODUCER PROFILE

Estate owned by: Speri family

Winemaker: Alberto

& Giuseppe Speri

Total land under vine: 60 ha

Winery production: 500,000 bts

Region: Veneto (Italy)

