

I PROGNI

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 5 ha

Soil composition: Cretaceous with good skeleton, rich in minerality

Training method: Veronese pergola and Guyot

Elevation: 820 ft a.s.l.

Vines/ha: 1,416-1,618 vines/ha

Exposure: North-East

Vines age: 35-20 years

Harvest time: end of September-beginning of October

First vintage: 1960

Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Corvina and Corvinone,
30% Rondinella and Oseleta

Fermentation

Container: stainless steel vats

Length: 30 days

Maceration

Length: 20 days

Aging

Container: casks (70%) and barriques (30%)

Wood: Slavonian and French oak

Length: 18 months

In bottle: 4 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 0.9 g/l

Acidity: 5.8 g/l

Dry extract: 29.5 g/l



FOOD PAIRINGS

Perfect with hearty pasta, meat or vegetable lasagna, grilled meat, and aged cheese. Excellent with risotto with asparagus, mushrooms, or pumpkin.



TASTING NOTE

Deep ruby red.

Nose of ripe forest berries, leather, and tobacco.

Intense, round, and rich, balanced by notes of cinnamon, dark chocolate, dried cherries, and tobacco resin.

PRODUCER PROFILE

Estate owned by: Scamperle family

Winemaker: Franco Scamperle

Total land under vine: 20 ha

Winery production: 130,000 bts

Region: Veneto (Italy)

