



PRODUCER PROFILE

Owner: Scamperle Family
Winemaker: Franco Scamperle
Total acreage of vine: 49 (20 Ha)
Winery Production: 130,000 bottles
Region: Veneto

WINE DESCRIPTION

The Scamperle family has cultivated vineyards for generations. Le Salette currently consists of 49 acres in the best areas of the Valpolicella Classico. Ripasso is an ancient technique of wine making in Valpolicella. The initial fermentation is carried out in October, the second one in January/February, on the sweet Recioto marc. This wine is name after I Progni creek running through the vineyard.

TASTING NOTES

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.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Valpolicella Classico Superiore DOC
Vineyard size:	5 Ha
Soil composition:	Cretaceous with good skeleton, rich in minerality
Training method:	Veronese pergola and Guyot
Exposure:	North-East
Elevation:	820 ft
Vines/Acre:	1,416-1,618/Ac
Vines planted:	1988 -2003
Harvest time:	End of September-Beg. of October/Manual harvest
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 of fermentation:	First fermentation in October/second fermentation in January/February on the sweet Recioto marc
Length of fermentation:	30 days
Length of maceration:	20 days
Aging container:	Slavonian oak casks (70%) and French oak barriques (30%)
Length of aging:	18 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	0.9 g/L
Acidity:	5.8 g/L
Dry extract:	29.5 g/L

