

C O R T E V O L P O N I

VALPOLICELLA RIPASSO SUPERIORE D.O.C.

VINES

Autocthone varieties: 55% Corvina, 25% Corvinone, 20% Rondinella

VINE TRAINING SYSTEM

Partly Pergola Veronese, plant-density 3.000 vines per hectare (Corvina and Corvinone).

Partly Guyot, plant-density: 4.000 vines per hectare (Rondinella).

HARVEST

Last week of September, beginning of October, hand-made.

VINIFICATION

First fermentation in stainless steel tanks, at 23-25 °C, with skin maceration for 12 days, depending on the quality/integrity of the grape skins. The second fermentation starts at the end of February and is called "Ripasso". It consists in a refermentation of the young wine on the pomaces of Amarone and Recioto, that still have good sugar content and active yeasts. The final Ripasso is characterized from rich structure and fine complexity.

AGEING

12 months: partly in French oak barriques, and partly in big Slavonia oak barrels.

Refinement in bottle, at least 4 months.

TASTING NOTES

Ripasso has a deep ruby red color. On the nose it's rich, with spicy notes that reminds black pepper and wild small red berries. At taste it's fine, with an elegant complexity, underlined by red fruits flavour and smooth tannins sensation.

TECHNICAL INFO

Alcohol content: 13,50% By Vol.

Residual reducing sugars : 6,90 g/l

Total acidity : 5,65 g/l

pH: 3,55

Total dry extract: 32,20 g/l

Bottle sizes: ml. 750

Service Temperature: 16-18 °C