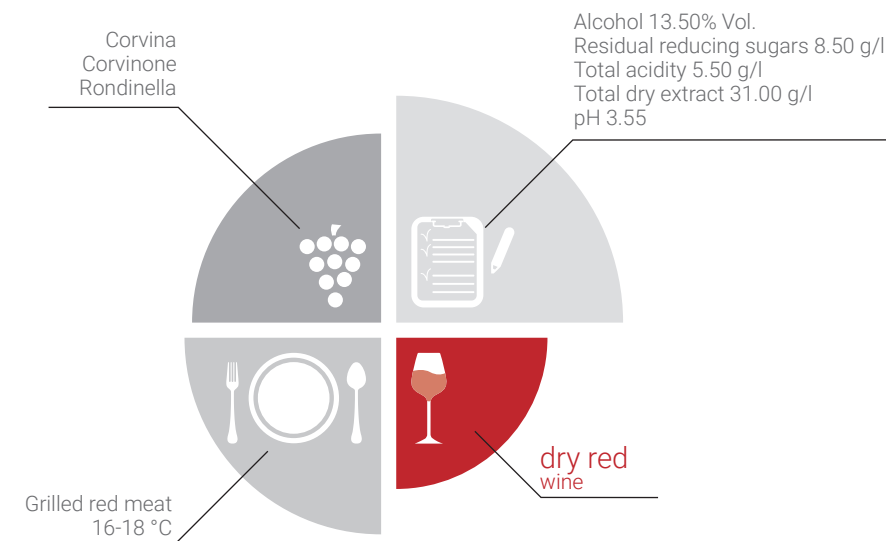


VALPOLICELLA RIPASSO DOC



This wine is made from grapes grown in vineyards located in the Valpolicella DOC area and is obtained through the wine-making technique known as "ripasso", or double fermentation. It is rich, warm and soft on the palate thanks to the velvety tannins that distinguish it.

VINEYARD

Location: the Valpolicella DOC area.

Altitude: 150-350 metres a.s.l.

Soil type: varied, silt-clay, partly calcareous and partly on Eocene marls.

Grass sward between vines.
Training system: Pergoletta Doppia.

Age of vines in production: 15 to 25 years.
Buds per vine: 18.
Density: 3,300 to 3,500 per hectare.
Yield per hectare: 70 hl.

PRODUCTION

Harvest: in the beginning of October exclusively by hand. Vinification: destemmed and gentle pneumatic

crushing Fermentation temperature between 25 and 28 °C. Maceration for 10 days with scheduled punching 3 times a day. Conservation in stainless steel vats until February.

Second Fermentation on the Amarone skins during 15 days at a temperature of 15 °C with daily punching downs. Malolactic fermentation completed. Aging in wood then in bottle. Stabilization: natural.

TASTING NOTES

Colour: intense ruby red.

Perfume: complex, of red fruits, vinous and spicy.

Flavour: harmonic, full bodied and velvety with well balanced tannins and acidity.



VIVALDI