

Valpolicella Ripasso Superiore

VALPANTENA

DOC

A wine that comes from the wise peasant ingenuity. In order not to waste the marc of Recioto, it was decided to “pass over” the Valpolicella wine on the skins of Amarone and Recioto, letting it absorb more complex and deeper scents. After about ten days, Valpolicella was rediscovered as a new wine, with a greater complexity of aromas and a higher alcohol content. Ripasso Costa Arente intrigues the palate with that unfailing acid background, the persuasive signature of the terroir of our hills.

GRAPES	Corvina, Corvinone, Rondinella, other grapes as per the production regulations
GRAPE YIELD	90 quintals/hectare
AREA	Valpantena (La Costa di Romagnano - Grezzana)
ALTITUDE	150 - 200 m asl
GRAPE TRAINING	Simple and double Pergola Veronese
AGE OF THE VINEYARD	10-25 years
PLANTING DENSITY	3,600 - 5.000 trees/hectare
AGING	18 months in barrique, 6 months in bottle
VINTAGE	2020
FIRST VINTAGE	2016
ANALYSIS DATA	Alcohol 14,5% vol Total Acidity 5,5 g/l
AGING POTENTIAL	7-8 years

Production Area

The grapes are grown on hillslopes and terraces, which extend up to 600 m above sea level, mainly in the 100-250 m range. The substrate consists of calcareous marl, is clayey-loam with a sub-alkaline reaction (pH 7.5-7.9), rich in mineral nutrients (potassium, manganese, calcium, iron, zinc). This type of soil guarantees an elevated fixed acidity which, with the same alcohol content and structure, gives elegance and aging capacity. In the vineyards it is not uncommon to find fossils; the permeability of the soil is medium, with low water retention capacity.

Winemaking

Part of the wine from the vinification of the hand-picked grapes of the Valpolicella wine was passed over the Amarone marc for 10-14 days. The wine obtained is subsequently aged in French oak barriques for 18 months. Subsequently, the bottle rests for at least another 6 months.

Taste and Pairing

COLOUR: Intense ruby.
BOUQUET: The nose is immediately elegant, intense, enveloping with notes of cherry jam, and it brings its experience of review in the morello cherry notes: then the roasting emerge.
PALATE: At taste, it is soft, persuasive, but never tiring thanks to the area peculiar acidity. Inviting and easily drinkable. Ideal with first courses with a strong flavor, such as risotto with porcini mushrooms or pasta with game ragout. It goes well with second courses of meat and aged cheese. Perfect served at 16-18 ° C.

