



“Ripasso” Valpolicella DOC Superiore

Single vineyard



Region. Valpolicella, Verona, Veneto.



Vineyards. Tenuta di Missoj; 3.5 ha, altitude 200 m, south facing. Volcanic calcareous soil. Guyot-trained vineyards, with a density of 4,000 vines per hectare.



Grapes. Corvina Veronese and Corvinone Veronese 80%, Rondinella 20%. Harvesting and selection of the finest bunches by hand, with a maximum yield of 100 q/ha.



Vinification. In October, vinification of the fresh grapes, followed by a 15 days maceration on the skins. Racking, then the wine remains until January/February in inox and cement tanks. In February of the following year, the wine referments (“Ripasso technique”) on the fresh pomace left over from the just completed Amarone fermentation. Racking and obtaining of the “Ripasso”.



Ageing. 60% of the wine is refined in big Slavonian oak barrels of 20-30 hl and 40% of the wine is refined in French barriques of 225 l from Allier oak for 12 months in total.



Tasting Notes. Intense ruby red color with light violet reflections. Delicate, ethereal, spicy bouquet with elegant balance and flavors of jam, black cherry and plum. Dry, harmonious, full flavor with soft and deep tannins.



Analysis. Alcohol 14,30% Vol; Total acidity 5,7 g/l; Residual sugar 5,8 g/l.



Food Pairings. Ideal with red meat dishes, braised meats, roasts, barbecues, game and with medium and long-aged cheeses. It is recommended to serve at 16-17 ° C.



Bottle. “Sophia” 750 ml (in box of 6 btl.).

