Valpolicella Ripasso Superiore DOC 2022

65% Corvina, 15% Corvinone, 10% Rondinella, 10% altri vitigni

In vineyard

The selection of the clusters and the harvest are done by hand during the last two weeks of September to ensure perfect ripening. The soils are clayey-marly, slightly alkaline, formed from the alteration of calcareous fossil-rich formations, particularly Scaglia Rossa and Biancone. The vineyards are located at an altitude of 450 meters above sea level.
The spring and early summer of 2022 were marked by mild temperatures and moderate rainfall, ideal conditions for a successful flowering and balanced grape development. In mid-summer, periods of intense heat accelerated the ripening process, contributing to a harvest of excellent quality.

In cellar

Before aging, the Valpolicella is re-fermented on the freshly pressed Amarone pomace, where it rests for about 15–20 days. It then undergoes aging in 500/1000-liter oak barrels for 18 months, followed by a bottle rest until it reaches optimal maturity

Tasting notes

Intense red color with garnet reflections. On the nose, it recalls small red berries like currants and blackberries, with hints of violet, plum, and spices. On the palate, it offers fresh notes of small red forest fruits. It is velvety, with delicate and balanced tannins.

Pairings

It pairs perfectly with mushroom risottos, red meats such as grilled steak, or white meats like rabbit alla cacciatora. It is also an excellent match with aged cheese.

Serve at 18°C.
Bottle size: 0.75 L
Alcohol content: 15% Vol.
Sugar: 6.5 g/L

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90 points