

Valpolicella Classico Ripasso Santambrogio



This is a prestigious red wine for ageing with a deep garnet red colour, produced using grapes picked in the hilly area of Sant'Ambrogio di Valpolicella and subsequently refermented on the marc of classic Recioto and Amarone. The marked aromas of plum and cooked marasca cherry stand out from the complex bouquet and make the first pleasurable impact, followed by perception of the perfect harmony of the full robust body.

GRAPE VARIETIES

Corvina, Rondinella, old indigenous vines and other recommended varieties to finish.

VINEYARD: geographical position and characteristics

The vineyards are all situated to the northwest of Verona in the hills above Sant'Ambrogio, in the heart of the classic Valpolicella area. The average age of 28 years varies from 10 to 40, with some indigenous vines more than 50 years old. The soil is Neolithic, calcareous, thin and stony.

SYSTEMS: method and density

All pergoletta Veronese, with more than 3,500 vines/hectare.

VINTAGE: time and method

Between mid and late September, with manual harvesting.

VINIFICATION

Upon reaching the cellar the grapes are destemmed and crushed. The must and marc are fermented in special heat-controlled tanks with device for punching the cap until the colour and bouquet in the flower must alone have been extracted without pressing. The Valpolicella thereby obtained in late winter is refermented on the marc of classic Recioto and Amarone. In this way the wine takes on greater body and intensity in tasting. At the beginning of spring, after racking, the wine is left to age in large wooden barrels. This is followed by bottling and ageing in the bottle.

RIPASSO & CUISINE

This wine is recommended as an accompaniment to red meat, game, roasts and stews. Serve at 18-20°C in broad-rimmed crystal glasses.

BOTTLE: analytical data on bottling

Alcohol	14.50
Residual sugar	5 grams/litre
Total acidity	5.50
Net extract	29.30

