

VALPOLICELLA RIPASSO SUPERIORE



Designation	Valpolicella Ripasso Superiore DOC Falenze
Colour	Bright ruby red, tending towards garnet
Aroma	Elegant, floral and spicy
Taste	Full and velvety, full-bodied and persistent. An excellent balance of tannins and minerality in the mouth
Bottle	Bordeaux, hand-numbered
Closure	One-piece natural cork, selected and guaranteed (defect <0.5% at the molecular level)
Grape varieties	Corvina Veronese, Corvinone, Rondinella, Oseleta
Production area	Valpolicella
Microzone	Municipality of Mezzane, Falenze terroir
Geography	Hilly terrain
Altitude	200–250m
Exposure	SW-NE
Type of terrain	Calcareous with moderate stoniness, high in some parts, rich in gravel and well drained
Training system	Traditional, with Veronese pergola
Age of the vines	About 60 years
Grape harvest	Manual harvesting on trays, with selection of the bunches
Period	September-October
Drying	Natural ventilation in the drying room, for about a month
Vinification	Between November and December first fermentation, followed by second fermentation on the skins obtained from the vinification of Amarone
Fermentation	In steel, at a controlled temperature
Duration	About two weeks, with limited pumping over
Sizes	0,375L - 0,750L - 1,5L - 5L



Vintage	2012	2013	2014	2015	2016	2017	2018	2020
Bottles produced	5000	6340	6200	5100	6250	3000	2450	3000
Alcohol content	15,0% Vol.	14,5% Vol.	14,0% Vol.	15,0% Vol.	14,4% Vol.	14,7% Vol.	15,5% Vol.	14,5% Vol.
Total acidity	5,05 g/L	5,39 g/L	5,37 g/L	5,02 g/L	5,50 g/L	5,38 g/L	5,80 g/L	5,70 g/L
Total extract	32,60g/L	30,14 g/L	30,50 g/L	31,60 g/L	28,90 g/L	30,80 g/L	33,60 g/L	36,40 g/L
Reducing sugars	3,00 g/L	2,60 g/L	2,80 g/LL	2,70 g/L	2,50 g/L	3,40 g/L	0,60 g/L	4,20 g/L
SO₂ content	45 mg/L	52 mg/L	70 mg/L	79 mg/L	69 mg/L	44 mg/L	58 mg/L	79 mg/L