

## RIPASSO CLASSICO TENUTE SALVATERRA

Designation: **Valpolicella Classico Ripasso della Valpolicella DOC**  
 Year: **2013**  
 Vine varieties: **Corvina 65%, Corvinone 10%, Rondinella 20%, other varieties of the territory 5%**

### THE TERRITORY:

Geographical location: **Tenuta di Prun**

Height: **550 meters asl**

Exposure: **southeast**

Soil type: **marl typical of Prun Stone covered with a layer of soil rich in humus**

Vineyard training system: **guyot**

Vine planting year: **2003/2004**

Vine density: **5,400 vines per hectare**

Vineyard management: **sustainable agriculture and great attention to natural cycles**

### VINIFICATION AND AGEING:

Harvest: **mid-October with manual harvesting of the grapes**

Drying: **the grapes are not dried but vinified fresh**

Vinification: **soft crushing of destemmed grapes in the months of January and February**

Fermentation: **at a controlled temperature of 18/20° and second fermentation on the skins of Amarone at 18/20°**

Fermentation time: **about 30 days**

Ageing:

- **80% in wood for 6 months of which:**  
   2/3 in American and French barriques, half of which are used for the second and third time  
   1/3 in large barrels
- **20% in steel**

### CHARACTERISTICS OF THE YEAR:



### ANALYTICAL DATA:

- **Alcohol content 14°**
- **Residual Sugar 4 g/l**
- **Dry extract 34 g/l**

### TASTING NOTES:

Ripasso Classico 2013 is an elegant and refined wine, pours a beautiful ruby red. Spicy, with hints of mature cherries and notes of wild berries, it features great personality and complexity.

In the palate it is rich and deep, elegant and refined, still very young but already very well-orchestrated, with the typical notes of cherry and currant that blend well with the complexity of the wine.

### FOOD AND WINE PAIRING:

A great elegant wine requires savoury dishes, therefore game and red meats in general, aged cheeses. Also suitable for consumption between meals, as a sipping wine.