

RIPASSO SUPERIORE CORTE GIONA

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

THE TERRITORY:

Geographical location: **Tenuta di Mezzane, Tenuta di Cazzano di Tramigna**

Height: **350/400 meters asl**

Exposure: **south**

Soil type: **limestone**

Vineyard training system: **guyot and pergola**

Vine planting year: **from 1972 to 2009**

Vine density: **4,000 to 5,400 vines per hectare**

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

VINIFICATION AND AGEING:

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

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

Vinification: **soft crushing of destemmed grapes to obtain Valpolicella**

Valpolicella

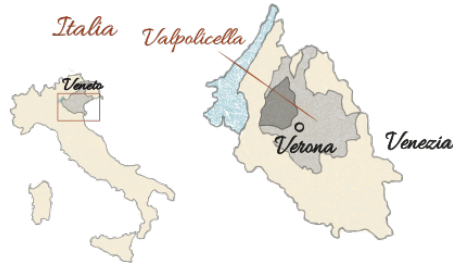
Fermentation: **at a controlled temperature of 18/20° and second fermentation on the skins of Amarone at 18/20°**

Fermentation time: **about 7/10 days the first and 15 days the second**

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 9 g/l**
- **Dry extract 36 g/l**

TASTING NOTES:

Ripasso Superiore DOC is an elegant and refined wine, pours a beautiful intense ruby in which fresh shades prevail. Spicy but with cherry hints and wild berries notes, it features great personality and complexity.

In the palate it is rich, very fruity, elegant and still young but already very well-orchestrated, with the typical notes of wild berries that blend well with the complexity of the wine.

FOOD AND WINE PAIRING:

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