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Ripasso Valpolicella Superiore DOC - cl 75

Valpolicella is a land devoted to growing vines since ancient times: its name "vallis polis cellae" actually means "the valley of many cellars". The wines in the "Valpolicella Ripasso" DOC area are produced with indigenous vines like Corvina Veronese, Corvinone, Rondinella and Molinara. Ripasso della Valpolicella DOC Superiore, considered as Amarone's younger brother, is a world-famous, unique and inimitable red wine, produced according to a specific oenological technique with a long, established tradition.



Production Area: Valpolicella (Veneto), Italy

Vine: Corvina, Corvinone and Rondinella

Plants per Hectare: 4500

Training System: Pergola Veronese

Harvest Period: First fortnight of October

Yield per Hectare: 100 q/Ha

Characteristics:

Production Area

- > Valpolicella is a beautiful hilly land located in Veneto region (Northern Italy). It is only a few kilometers north of Verona, between Valdadige, Lessinia and the Veronese plain, at a short distance from Lake Garda.
- > It differs from the surrounding areas for its particular morphological structure, characterized by longitudinal valleys, which facilitate the passage of strong southern winds.
- > The area is protected by the Pre-Alps of Lessinia, hence the climate is similar to the Mediterranean one, as shown by the presence of olive and cypress trees.
- > The soil is made of limestone-dolomitic formations, basalts, moraine and fluvial deposits of volcanic origin.

Production Process

- > The production process begins with the traditional vinification of Valpolicella Classico:
 - > Grapes are hand-picked, pressed and destemmed.
 - > The fermentation occurs with the addition of selected yeasts, in cuve close at a controlled temperature, with maceration that lasts 10-15 days and daily pump-overs. The process of "pumping over" involves breaking the cap of the skin formed on top of the vats during fermentation. The purposes of "pumping over" are:
 - > Dissolving substances contained in the skin into the must;
 - > Aerating the must to favor the proliferation of yeasts;
 - > Cooling the fermenting must.
- > After this process, the skins are separated from the must and the malolactic fermentation takes place. The wine thus becomes smoother and develops more complex aromas.





- > Valpolicella is stored to be subsequently re-fermented for 7/10 days on pomace of Amarone or Recioto, with daily pump-overs. Thanks to this distinctive double fermentation, it becomes “Valpolicella Ripasso”. During the prolonged contact with dried pomace, still rich in juice, sugars and yeasts, the wine acquires color, structure, tannins, glycerin and scent.
- > The wine is then aged in French oak barrels. Aging brings more complexity to the wine, stabilizing its color and enriching its bouquet. It is then aged in the bottle, rebalancing its parameters after the slightly stressing bottling process.
- > According to wine regulations, it can be released on the market only two years after the harvest.

Organoleptic Characteristics:

Color and Appearance: Intense ruby red with purple tinges.

Bouquet: Pleasant notes of plum, red berries, ripe cherry and sweet spices, with hints of vanilla and raisins.

Taste: Dry, full, smooth, with an excellent structure and a delicate aftertaste of light spices (cinnamon and cloves) and licorice.

Chemical Characteristics:

ABV: 14,5%

Sugar, g/l: 2-3

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 14-16 °C

Serving Suggestions: It goes particularly well with first courses based on tasty sauces like pasta with ragù, meat ravioli, red meat (roasts, grilled meat and game) and seasoned cheeses.

Enjoy it within: 3-5 years.



Recommended Glass: Balloon.

Awards



Gran Gold Medal - Berliner Wein Trophy Challenge - Germany (2011) - VTG 2007
- DE (2023)

Silver Medal – Mundus Vini – DE (2022)-
VTG 2018

90/100 points - Luca Maroni.com IT (2018)
- VTG 2016

Tre Rosoni - Guida Ais Vinetia - IT (2018)
VTG 2016

Bronze Award - International Wine & Spirit
Competition - UK (2011) - VTG 2008

3 Sterne - Prowein Premium Select Wine

Challenge - Germany (2011) - VTG 2007

Bronze Medal Food Award - Hong Kong
International Wine & Spirit Competition -
HK (2010) - VTG 2007

Silver Award “Best in Class” -
International Wine & Spirit Competition UK
(2010) - VTG 2006

91/100 Highly Recommended - Decanter -
UK (2019) - VTG 2012