



Ripasso 2012



Appellation: Valpolicella Ripasso D.O.C.

Grape varieties: Corvina Veronese 70%, Rondinella 30%

The territory

Vineyard location: Hillsides of the Valpolicella production area

Altitude: 180-250 metres (590-820 feet) above sea level

Exposure: South-east

Soil characteristics: Extremely varied, mostly clayey, calcareous and stony

Training system: Arbour (pergola)

Average age of the vines: 27 years

Density of planting: About 3,000 vines/hectare (1,214 vines/acre)

Vinification and ageing

Harvest: Early October

Pressing: De-stalking then soft crushing of the grapes

Fermentation: 1st fermentation: in temperature-controlled stainless steel tanks; 2nd fermentation: on the pomace in February

Fermentation temperature: 1st fermentation: 23/28°C (73-82°F), 2nd fermentation: 15-19°C

Length of fermentation: 1st fermentation: 9 days with daily periodic pumping over, 2nd fermentation: 8-10 days with daily periodic pumping over

Ageing: 4 months in temperature-controlled stainless steel tanks, 11 months in large Slavonian oak barrels, 2 months in bottle

Dati analitici

Alcohol content: 13,79% Vol

Total acidity: 5.35 g/l

Residual sugars: 5.7 g/l

Dry extract: 37.2 g/l

Free SO₂: 28 mg/l

Total SO₂: 134 mg/l

pH 3.59

Vintage characteristics

The summer was definitely abnormal, given the high temperatures and the prolonged absence of rainfall. The providential downpour of July 17th, with 25 mm (1 inch) of rain managed, however, to restore water reserves and bring the vegetation back into a state of equilibrium. In addition, the abundant and much-needed rainfall at the beginning of September - about 80 mm (3 inches) - changed the macroclimate substantially, bringing with it the significant differences in day and night-time temperatures that are so indispensable for producing a wide range of aromas and for the retention of acidity, as well as for the phenolic ripening of the grapes. Although there was a decline in average production of 10% - 15%, the heat wave did not scorch the clusters. The harvest, which was interrupted by only two rainy days on 28th and 29th September, ended on October 17th. We expect wines with fine varietal expression, good acid content and structure.

Tasting notes

Deep ruby red colour with good concentration.

Plump red fruit combines well with sweet spices, then giving way to delicately spiced herbs.

Full and satisfying. The harmonious balance struck by an excellent structure and vibrant acidity renders this wine both smooth and vivacious on the palate.

Food pairings

Pairs well with pot roast and braised meats accompanied with polenta (corn meal), grilled fillet, quail, sliced beef with mushrooms, lamb spare ribs and medium-matured cheeses. Serve at 16°C (60°F).



750 ml