

VALPOLICELLA RIPASSO DOC 2022



Region: Veneto, Eastern Valpolicella

Aspect: S-E

Soil: Mixed, with a good component of limestone and rich in structure

Training system: Pergola Veronese





Corvina Veronese - Rondinella



Harvest: Manual harvest, sorting the grapes in the vineyard, is carried out in late September



Vinification process: 1st fermentation in temperature-controlled stainless-steel tanks in September; 2nd fermentation with the Amarone skins in February.



Ageing: Maturation takes place in new oak barriques for a minimum of 18 months. After the blending, the wine rests for 7 months before bottling. It ages for further minimum 14 months in bottle before being released.



Alcohol content 14% Vol Total acidity 5.70 g/l Residual sugar 4.2 g/l Dry extract 33.8 g/l PH 3.37



Ripasso della Valpolicella is the perfect combination of the red fruit profile given by fresh grapes and the richness of dried grapes on the palate. On the nose, we find cherries, strawberries, and cranberries, well supported by toasted and smoky notes. The palate is rich yet refreshing, with firm ripe tannins that linger and an aftertaste of red and black fruits that prolongs the sip





The vintage 2022 was different compared to previous years. Already drought-ridden from February and March, it led to an early start to the season by about 20 days by late spring. The sun, excessive heat, and lack of rain made the situation critical, with only emergency irrigation making grape maturation possible. The rains that fell between August 6 and 13 brought relief, turning the season around. The veraison phase accelerated, and almost all the grapes were able to mature, also thanks to the increased night-time temperature variation in the second half of August.



Ripasso Corte Giara pairs well with a variety of dishes thanks to its rich structure and complex aromatic profile. It is ideal with pasta al ragù, lasagna, or pappardelle with wild boar, where the wine's richness balances the heartiness of the dish. It is also perfect for meat stews, braised dishes, and casseroles, where the wine's tannins help balance the rich and complex flavors.