

David Sterza

VALPOLICELLA CLASSICO SUPERIORE RIPASSO

A full-bodied red, but at the same time fruity and elegant.
Historical documents reveal, that this wine was greatly appreciated by the ancient Romans.

GRAPE COMBINATION

Corvina Veronese 70%, Rondinella 25%, Molinara 5%

LOCATION AND VINE CHARACTERISTICS

Sited in Fumane of Valpolicella in a hilly area

Altitude: from 150 to 250 mt. a.s.l.

Exposure: South-west

Soil type: cretaceous, clay, rich with calcium and fossil

CULTIVATION AND VINE DENSITY

Pergola Trentina, circa 3.000 vines per hectare

Average age of vines in production 23 years

Number of buds on each vine 15/17 taking into account the first 3 buds bear no fruit.

OVERALL PRODUCTION QUANTITY: 65 Hl/Ha

TIME AND METHOD OF HARVEST

Late October, manual harvest

FIRST FERMENTATION

Pressing and de-stemming of grapes.

Fermentation temperature between 25-32°C

Duration of maceration: 9 days

Periodic re-mounting of lees

SECOND FERMENTATION

Refermented end of February and passed through Amaroni lees.

Fermentation temperature between 12-24°C

Duration of maceration: 20 days

Daily re-mounting of lees

Transferral to French barrels and stored for 12 months

ANALYTICAL INFORMATION

Total Acidity: 5,45 g/l

pH: 3,46

Net dry extract: 27,40 g/l

Alcoholic Gravity: 13,90% vol.

Reducing Sugars: 3,5 g/l

Complex Alcohol Gravity: 14,10%

Total SO₂ 99 mg/l

Free SO₂ 6 mg/l

Volatile acidity: 0,58 g/l

GASTRONOMY

This fine Ripasso perfectly compliments game and meat dishes, and will retain and hold its taste when combined with dishes of a strong flavour. It is recommended that this wine be served at a temperature of 18°C.