



Valpolicella Superiore Ripasso 2015

First vintage of production	1993
Grape varieties	Corvina e Corvinone 85%, Rondinella 10% e Barbera 5%
Geographical area	Veneto – Italy North-east of Verona on the hill that separates Montorio from Valle d'Ilasi
Total extension of the vineyards in the estate	27 hectares of modern guyot vertical trellis + 8 hectares of traditional "Pergola" + 20 rented hectares of guyot vertical trellis
Age of planting	since 1960 to 2015
Soil composition	calcareous with red clay and tufo
Planting density	6500 in trellis and 4500 in Pergola
Harvest	from September 13th to October 3rd
Yield per plant	2 kg
Vintage climate	2015 vintage was really special and it was characterized by a very intense light and by the sun, a long lasting summer heat. Mostly the light depended by the cosmic cycle condition of the sun, repeating every 15 years and having reached the top this year. After a mild winter and a regular spring, the strong rain falls in June brought some hail to a couple of vineyards, but, thanks to the following dry season we recovered completely and we reached September with unforgettable grapes: a great year!
Winemaking technique	100% of Valpolicella Superiore is "ripassato" on not pressed skins of Amarone to earn colour and structure. Maceration of the most-peel for 12-15 days at a independent temperature. Regular remontages and then transfered to French oak barrels of 350, 500, 3500 lt . Malolactic fermentation.
Maturation	12 months
Enochemical characteristics	Alcohol 13.75% vol Total acidity 6,60 g/l PH 3.28 Sugar 3,90 g/l
Tasting notes	Ruby red color. Elegant nose with notes of red fruits and spices mixed with fine wood aroma. Full bodied on palate , and balance between acidity and tannins.

