



VALPOLICELLA SUPERIORE RIPASSO 2007

GRAPE VARIETIES

Corvina e Corvinone 70%, Rondinella 20% e Barbera 10%.

GEOGRAPHICAL AREA

North-east of Verona, on the hill that separates Montorio from Valle d' Illasi.

NAME AND EXTENSION OF VINEYARDS

27 hectares, of which 3 of traditional vineyard (pergoletta) and 24 of the modern vertical trellis.

SOIL COMPOSITION

Calcareous with red clay in the vineyards Il Perlar and Palazzina, white clay and tufo in Monte del Drago.

VINTAGE CLIMATE

Regular season until the end of July, after some very hot days the weather changed and we had a lot of rain in the first two weeks of August and almost everyday we had some rain until September 15th. The harvest was a little complicated, but we had reduced the grapes during the summer to avoid infections, so the result is better than expected.

WINEMAKING TECHNIQUE

A 20% of Corvina's grapes is dried for 4 weeks. Pressing and 12-15 days of fermentation-maceration on the skins, at 20 to 26 C° (72 to 84 F) in steel tanks 100 hl of capacity.

A 20% of total is just fresh grape directly vinified.

The 60% is "ripassato" on not pressed skins of Amarone to earn color and structure.

Regular remontages (twice in a day). We drawn off the skins from the must. Malolactic fermentation.

Transfer to oak barrels (2 or 3 years old) 225, 350 and 500 litres of various origins and composition, mostly from Allier forest. Assemblages in steel tanks 100 hl or 200 hl of capacity.

MATURATION: 12 months

BOTTLING: March 2010

ENO-CHEMICAL CHARACTERISTICS

Alcohol: 13.6% vol

Total acidity: 6.15

PH: 3.31

Sugar: 4,6 g/l

Extract: 28,8

