



Valpolicella Superiore Ripasso 2012



First vintage of production	1993
Grape varieties	Corvina e Corvinone 70%, Rondinella 20% e Barbera 10%
Geographical area	Veneto – Italy North-east of Verona on the hill that separates Montorio from Valle d’Illasi
Total extension of the vineyards in the estate	27 hectares of modern vertical trellis
Age of planting	since 1960 to 2001
Soil composition	calcareous with red clay and tufo
Planting density	5 / 7000 in trellis
Harvest	from September 13th to October 3rd
Yield per plant	1 kg
Vintage climate	Cold and dry winters. In March the high temperatures move the sprouts well in advance, flowering starts already in the middle of May. In early summer we had persistent rains, which cools the productivity. Hot and dry summer, with almost no rainfall. The harvest begin in late August and goes on until the end of September. Excellent year..
Winemaking technique	15% of Corvina's grapes is dried for 4 weeks, 20% of all fresh grapes are directly vinified. The 65% is "ripassato" on not pressed skins of Amarone to earn colour and structure. Maceration of the must-peel for 12-15 days on a temperature between 20-26°C. Regular remontages We drawn off the skins from the must. Malolactic fermentation. Transfer to French oak barrels of 350, 500, 1500 lt .
Maturation	12 months
Enochemical characteristics	Alcohol 13.75% vol Total acidity 5.85 g/l PH 3.32 Sugar 5,1 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.