

MONTESPADA VENETO VALPOLICELLA RIPASSO SUPERIOR D.O.C.

Classic Superior - DOC

Classification:

Valpolicella Ripasso – Classic - Superior DOC

Description:

A full-bodied red wine with an intense and brilliant ruby color. To the sense of smell, what stands out is, the characteristic aroma of black Cherries and ripe Berries as well as a hint of vanilla because of the aging processes in oak barrels. On the palate, it is ripe and fruity. This wine is referred to as the “son of the Amarone” but, it is less complex and easier to drink.

Features:

In March, after the harvest, the new vintage of the Valpolicella Superiore is macerated together with the skins from previous Amarone productions. This, according to the ancient Veronese technique of the "Ripasso", increases the aromas and enriches the structure of the Valpolicella wine. A further aging process for 12 months in oak barrels is required, and this gives further characteristics of higher complexity to the Wine.

Vineyards of origin: Produced in selected hillside locations of the Valpolicella Classica area in the northern part of the city of Verona

Harvest:

Traditionally harvested and manually packed in small capacity boxes.

Soil:

dark loamy soil, mixed with various pebbles from disintegrating rocks, with an almost neutral pH level

Aging / Perfecting:

The Ripasso Valpolicella is achieved after fermentation process, and separation of the wine from heavy lees. It is then left to mature for a long time, in accordance with production specifications in Large Barrels and subjected to frequent, but gentle Batonnage and stirring for a few months, to enhance the extraction of fragrances. It is subsequently bottled and left to age for at least 3 months before being put on sale, within the terms set out by the product specifications. This strong wine of an imposing structure and a good level of alcoholic content makes it a perfectly suitable candidate for further maturing for some years, thereby improving its complexity, without any worries about signs of damage, as a result of further ageing.

Available format:

Bottles of 0.75L boxes of 6 Bottles
Dark Burgundy 420 grams, vertical.
Standard Natural Cork



ALCOHOL	14,5% vol.	NET CONTENTS	750 ml
ACIDITY	6,0 g/	HARVEST	MANUAL
AR SUGAR	7,2 g/l	GRAPE YIELD	90 q.liHa
TEMP. Service	15 C.°	ALTITUDE	250 mt. s.l.m
GRAPES	70% Corvina, 30% Rondinella,		

*The technical characteristics may change without notice and are purely indicative

