

# VALPOLICELLA RIPASSO SUPERIORE



<b>Designation</b>	Valpolicella Ripasso Superiore DOC Falezze
<b>Colour</b>	Bright ruby red, tending towards garnet
<b>Aroma</b>	Elegant, floral and spicy
<b>Taste</b>	Full and velvety, full-bodied and persistent. An excellent balance of tannins and minerality in the mouth
<b>Bottle</b>	Bordeaux, hand-numbered
<b>Closure</b>	One-piece natural cork, selected and guaranteed (defect <0.5% at the molecular level)
<b>Grape varieties</b>	Corvina Veronese, Corvinone, Rondinella, Oseleta
<b>Production area</b>	Valpolicella
<b>Microzone</b>	Municipality of Mezzane, Falezze terroir
<b>Geography</b>	Hilly terrain
<b>Altitude</b>	200–250m
<b>Exposure</b>	SW-NE
<b>Type of terrain</b>	Calcareous with moderate stoniness, high in some parts, rich in gravel and well drained
<b>Training system</b>	Traditional, with Veronese pergola
<b>Age of the vines</b>	About 60 years
<b>Grape harvest</b>	Manual harvesting on trays, with selection of the bunches
<b>Period</b>	September-October
<b>Drying</b>	Natural ventilation in the drying room, for about a month
<b>Vinification</b>	Between November and December first fermentation, followed by second fermentation on the skins obtained from the vinification of Amarone
<b>Fermentation</b>	In steel, at a controlled temperature
<b>Duration</b>	About two weeks, with limited pumping over
<b>Sizes</b>	0,375L - 0,750L - 1,5L - 5L



<b>Vintage</b>	2012	2013	2014	2015	2016	2017
<b>Bottles produced</b>	5000	6340	6200	5100	6250	3077
<b>Alcohol content</b>	15,0% Vol.	14,5% Vol.	14,0% Vol.	15,0% Vol.	14,4% Vol.	14,7% Vol.
<b>Total acidity</b>	5,05 g/L	5,39 g/L	5,37 g/L	5,30 g/L	5,50 g/L	5,38 g/L
<b>Total extract</b>	32.60g/L	30.14 g/L	30.50 g/L	30.50 g/L	28.90 g/L	30.80 g/L
<b>Reducing sugars</b>	3.00 g/L	2.60 g/L	2.80 g/L	3.10 g/L	2.50 g/L	3.40 g/L
<b>SO<sub>2</sub> content</b>	<45 mg/L	<50 mg/L	<70 mg/L	<70 mg/L	<69 mg/L	<44 mg/L