

VALPOLICELLA RIPASSO SUPERIORE  
DENOMINAZIONE DI ORIGINE CONTROLLATA

Inspiration, fascination, personality. It has the color of passion, this characterful and authoritative Ripasso, a perfect blend of the experience and the creativity of Diego Cottini. A symphony of colors and aromas in which every notes transmits emotions and sensations ever more unexpected and convincing to enthuse those who have the pleasure to taste it.

THE TASTING

**Vintage:**  
2013

**Tasting notes:**  
Ruby red with garnet highlights.  
Aromas of ripe fruit, cherries, plums,  
dried fruit, spices, vanilla,  
and cinnamon.  
Fruity in flavor with notes of vanilla,  
supple in its tannins.

**With food:**  
Fall and winter pasta, rice and soups,  
roasts, charcuterie, and medium-aged  
cheese.

**Serving temperature:**  
18° - 20° C  
64°-68° Fahrenheit

**Alcohol:**  
14.5°

**Available formats:**  
0.375liters , 0.750 liters, 1.5 liters,  
3 liters

VINEYARDS

**Production area:**  
The upper Ilasi valley, Mezzane di Sopra,  
and the hill of Tegnago at altitudes  
between 350 and 500 meters above sea  
level.

**Grape varieties:**  
Corvina, Corvinone, Rondinella

**Vineyard age:** vineyards between 7 and  
15 years of age  
**Exposure:** north, south, southeast, sou-  
thwest.  
**Soil:** calcareous marls.  
**Vines trained to a Guyot pruning system**  
**Vine spacing:** 0.70 x 2.40 meters .  
**Density:** 2400 vines per ha.  
**Yield:** 1.0 kg per vine, 6000 kg per ha  
**Buds per pruned vine:** 10-12

**Cultivation practices:**  
Organic fertilizers, manual pruning,  
thinning of the grape buds, leaf removal  
and crop thinning during the growing  
season.

**Defense against vine diseases:**  
The entire estate is involved in a  
process of conversion to organic  
viticulture (and is in the second year of  
the required three years). It is already  
certified for its respect for bio-diversity  
according to "bio-diversity friendly"  
criteria.

FERMENTATION AND AGING:

**Harvest:**  
The harvest usually begins during the  
second week of September and the  
grapes are selected and picked by hand.

**Period of grape drying:** none

**Fermentation and Aging:**  
The grapes are picked by hand,  
destemmed, and then pressed. The must  
ferments on its skins in stainless steel  
tanks for approximately 10 days. Once  
the fermentation is finished, the wine is  
run off its skins, which are then pressed,  
and goes into stainless steel tanks,  
where it remains until the month of  
January. In this period the wine remains  
on its lees until the moment in which the  
grapes for the production of the  
Amarone are pressed. At this point it is  
re-passed ("ripassato") onto  
the Amarone pomace and remains there  
for 10-15 days at a temperature of 24° C.  
The aging in new 130 liters oak pun-  
cheons lasts 18 months and is followed  
by a further 6 months in bottle before  
commercial release.

