

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:
2014

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, southwest.
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 puncheons lasts 18 months and is followed by a further 6 months in bottle before commercial release.

