



SA' SOLIN

VALPOLICELLA RIPASSO SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES AND VINEYARD

Production Area:

The vineyards are located in Valpolicella DOC area.

Grape varieties:

Corvina between 45% and 65%
Corvinone between 20% and 30%
Rondinella between 5% and 30%

Vineyards details:

Yield per ha between 6 and 7 tons. The vineyards are certified for respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

The harvest usually starts in the second week of September. The grapes are selected and hand-picked.

Vinification and ageing:

The grapes are moved to the winery, destemmed and pressed. The temperature, during maceration, is around 20°C.

Then fermentation takes place in stainless steel tanks and lasts approximately 12 days. Temperature, during this phase, raises to 22°-25°C.

At the end of the fermentation, the wine is run off its skins and gently pressed, then it goes into stainless steel tanks, until the moment the wine making process of Amarone is finished.

Then the wine obtained in October, is poured on Amarone's marc and refermented. This second fermentation last about 15 days.

It is then aged for 18 months in wooden barrels.

Vintage: 2017

Tasting notes: Ruby red with garnet highlights. Aromas of ripe fruits, cherries, sultana raisins and figs on the palate full bodied, soft tannins and long aftertaste.

Food pairings: It pairs perfectly with pasta and soups, cold cuts and cheeses, risotto with pumpkin, sausages or mushrooms.

Serving temperature:
16° - 18° C

TECHNICAL DETAILS

Alcohol content: 14% vol.
Total acidity: 5,45 gr/l
Dry extract: 31,20 gr/l
Residual sugar: 9,10 gr/l



750 ml

