

Cesari

Valpolicella Ripasso Superiore

55% Corvina, 20% Corvinone; 20% Rondinella; 5% Molinara

Translated as “re-passed,” Ripasso is an historic wine of the region using the pomace of the Amarone production to pass Valpolicella juice thru to make a bigger and bolder wine. Although Ripasso is not quite as powerful as Amarone, it possesses many of the same qualities. Referred to by many as a “baby Amarone,” it is suitable for more frequent consumption.

Tasting Notes:

While assessing the nose, hints of ripe fruit, jam and cherry immediately emerge, along with persistence. This persistence continues on the palate, as it opens up in all its power with a warm and elegant body. Pairs wonderfully with hearty stews, grilled meats, egg pasta seasoned with ragù, and wild game.

Vineyards:

Region: Valpolicella Classico, Verona, Italy
Vineyard Size: 125 hectares
Sourcing: Long-Term Lease
Planting Density: 3,500 vines/hectare
Training Method: Pergola Veronese
Soil Composition: Mostly Alluvial
Elevation: 100 - 400 meters
Exposure: Southwest

Winemaking:

Harvest: Hand Harvested in late-September/early October
Fermentation: Crafted according to the Ripasso technique, with vinification lasting 15-18 days taking place in stainless steel tanks. Racking in February-March and completion of malolactic fermentation before aging.

Malolactic Fermentation: Yes - Full

Aging:

Storage in stainless steel tanks for 30 months before bottling, with an additional 3 months in bottle minimum before release.

Technical Data:

Alcohol: 13.5%
Residual Sugar: 5 grams/liter
Acidity: 5.4 grams/liter

Total Production: 500,000 bottles

