

# VILLABELLA

VIGNETI IN VERONA

## VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO SUPERIORE



**Classification:** Valpolicella Ripasso d.o.c. Classico Superiore

**Type of wine:** dry red

**First vintage produced:** 1998

**Production zone:** vineyards are located primarily in the commune of Fumane, in the Valpolicella Classico area: this is the heart of the zone for the production of Amarone

**Type of soil:** limestone mixed with clay

**Main grapes:** Corvina, Rondinella and Corvinone

**Training system:** Veronese Pergola

**Yield per hectare:** approx. 10,000 kilos

**Harvest period:** end of September / early October

**Vinification:** it is obtained using the ripasso technique, which is traditional in Valpolicella. Fermentation is carried out at a controlled temperature of 25°C for 10 days. The skins are kept immersed in the must (this is the so-called "submerged cap" technique) with the aim of extracting the grapes' various components to the full. During the following spring, the operation known as ripasso is performed: the wine is kept in contact with the skins (still impregnated with sugars and aromatic components) of the dried grapes used for the production of Amarone. In this way, the resulting wine gains greater structure and complexity

**Maturation:** in traditional large Slavonian oak casks and partially in tonneaux. The wine then undergoes further maturation in bottle prior to release

### TASTING NOTE

**Colour:** bright ruby red

**Nose:** intense fruity notes of cherries, dewberries, bilberries and plums, together with suggestions of spices (pepper and cinnamon)

**Flavour:** dry, with notable structure. It has a rich taste of red fruits, with light traces of sour cherry preserve and elegant spicy tones, reminiscent of cinnamon, cloves and pepper

**Serving suggestions:** a versatile wine, which can be drunk throughout a meal if it is meat-based (pasta with Bolognese sauce, meat-filled ravioli, roast or grilled meats, game). It also goes very well with moderately mature cheeses

**Note:** this is one of the historic styles of wine from Valpolicella, the land of Amarone, and it can even be aged for a few years

**Alcohol:** 14% vol

**Serving temperature:** 18°/20°C

*Cristoforetti*  *Delibasi*

FAMIGLIE, VIGNE E OSPITALITÀ IN TERRA VENETA

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