



*Speri*

## RIPASSO VALPOLICELLA DOC CLASSICO SUPERIORE

*Vigorous and elegant wine is a combination of fruity flavours and spicy aromas. Warm and smooth to the palate it perfectly matches with meat and cheese based dishes.*

**GRAPE VARIETIES:** Corvina veronese 70%, Rondinella 20%, Molinara and other native varieties 10%.

**VINEYARD:** Estates situated in the heart of the Valpolicella Classica area, in the municipalities of San Pietro in Cariano, Fumane and Negrar. Altitude: 120 – 350 above sea level.

**CULTIVATION SYSTEM:** Verona pergola system with an average density of 3700 vines per hectare. This guarantees a yield of 110 quintals of grapes per hectare. The vines have an average age of 18 years.

**HARVEST:** Manual picking in the middle of September.

**VINIFICATION:** Immediate pressing after picking with a crusher-destemmer. Maceration in stainless steel tanks at controlled temperature of 20-24° C for 8 days. Transfer to vitrified cement tanks for completion of alcoholic and malolactic fermentation. Refermentation (second fermentation) of premium Valpolicella Classico over Amarone marc for 8 days at a temperature of 15°/18° C. Transfer to vitrified cement tanks for completion of the second alcoholic and malolactic fermentation. Ageing in 20 hl oak barrels for 12 months and refinement in the bottle.

**ANALITICAL DATA:** Residual sugars: 3,6 g/l Total acidity: 5,70 g/l Volatile acidity: 0,48 g/l

Alcol: 13,5% vol. SIZE 750 ml.

Awards 2014: Robert Parker 90 points

Grapes : Corvina Veronese (70.00%), Rondinella (20.00%), Molinara (10.00%)

## VENETO

Veneto is a wine region in north-eastern Italy. The region is protected from the harsh northern European climate by the Alps, the foothills of which form the Veneto's northern extremes. These cooler climates are well-suited to white varieties like Garganega (the main grape for Soave wines) while the warmer Adriatic coastal plains and river valleys are where the renowned Valpolicella, Amarone and Bardolino DOC reds are produced. One of Italy's leading wine schools, Conegliano, is based here and the nation's most important wine fair, Vinitaly, takes place each spring in Verona.

