

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

Villa Crine's Valpolicella Superiore Ripasso typifies the tradition and history of the Valpolicella terroir. It's produced using the indigenous grape varieties Corvina, Rondinella, e Molinara and it's a wine. It has a wonderfully bold personality which is due to the concentration and richness of its aromas. It entertains the palate with notes of cherry, wild blackberry, and plum with added hints of cinnamon, pepper, and leather. It has a rich, smooth structure with long and balanced finish.



Wine Valpolicella Classico Superiore Ripasso D.O.C.

Blend Corvina Veronese 60%, Rondinella 30%, Molinara 10%

Vineyard The altitude of the vineyard is between 200 and 300 metres above sea level. The soil composition includes clay, tuff and alluvial gravel, with calcareous marine rock.

Vines The vines are trained in the pergola system. The density of the vines is between 4,500 and 6,000 plants per hectare with a yields of about 9000 kg/ha

Harvest The grapes are harvested manually between the end of September and the beginning of October. Care is taken so that they are at the best state of maturation. The grapes are dried for about 20 days before pressing.

Pressing and fermentation method Destemming and soft pressing in metal tanks takes place in the month of November. In February the Amarone skins are added to the wine which imparts greater complexity, flavour, and structure to the wine. When the skins are added, the wine goes into a second fermentation.

Ageing The wine is aged for two years in oak barrels which range from 10 to 30 hL. It then undergoes further maturation in the bottle which is stored for a year in ancient cellars which are carved into tuff stone.

Tasting notes Colour wise, it leans toward a bright garnet. There are rich aromas of black and sour cherry accompanied by notes of spiciness. It has well-integrated tannins and a nice minerality in the finish. It's flavours typify the territory and delight the palate.

Alcohol % 14.5%

Pairing suggestions Green lasagne with sausage and potatoes. Polenta with salami and mushrooms, grilled pork, or polenta 'alla pizzaiola'. It's also excellent by itself as a "meditation wine".

Temperature Ideal serving temperature is 18°C.