

DAL CERO
IN VALPOLICELLA



RIPASSO

DENOMINATION

Valpolicella Ripasso Superiore DOC

GRAPES

Corvina, Rondinella, Molinara

YIELD

70 q/ha

GROWING AREA

The vineyards lie in the eastern section of the DOC area of Valpolicella, near Verona in the Veneto region, at an elevation of about 300 metres.

TRAINING SYSTEM

Traditional Verona pergola and Guyot

HARVEST PERIOD

Depending on growing season conditions, between the last third of September and the first third of October. The grapes are picked exclusively by hand.

VINIFICATION

After the clusters are hand-picked, they are de-stemmed and pressed, and the berries macerate for 10-12 days in steel. After the fermentation, the wine is pressed off the skins and remains in steel until January, when the dried grapes are pressed for production of Amarone. At this point, the Valpolicella is "re-passed" over the Amarone pomace, remaining there 7-8 days at a temperature of 25-28°C.

MATURATION

Approx. 12 months in large oak casks and 20hl oak ovals.

SENSORY PROFILE

A ripe, rich ruby red. On the nose, sweet, succulent fruit combines with smooth spice, followed by delicate notes of pungent spices, creating a full-bodied, enchanting aromatic complex. A tangy acidity beautifully supports the full body, so that the wine is smooth yet surprisingly vibrant as well.

SERVING SUGGESTIONS

Stews and braises with polenta, game, beef strips with porcini, roast lamb, and medium-aged cheeses.

SERVING TEMPERATURE

18° C