

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE LA CASETTA

Valpolicella Ripasso “La Casetta” is the result of the careful refermentation technique with Recioto skins, leading to the creation of an absolutely original wine of incomparable softness and complexity: a sumptuous Ripasso. It has a deep ruby-red colour with purple hues, an intense aroma and full-bodied flavour with hints of dried fruit. Its intense aroma presents hints of cherries and spices. Your palate will rejoice from the first sip revealing a warm, full-bodied flavour with notes of dried fruit. And at the table? Magnificent with all kinds of grilled red meat and braised meat, as well as strongly-flavoured game and aged cheeses.

THE VINEYARD

Located in the heart of the Valpolicella Classica area, in the hills of Negrar. Altitude of 230 to 450 metres above sea level. Southwest exposure. Varied soil, mainly clayey with sections of nummolite limestone. Vineyard grassing. Training system: Veronese pergoleta. Age of producing vines: 15 years. Load of buds per vinestock: 18. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 60 hl.

PAIRINGS It pairs very well with all types of red meat, both grilled and braised. It holds up well to the strong flavour of game and aged cheeses.

VINTAGE 2015

A very balanced year, even if the summer was fairly dry, during which time the excess water supply from the rainy 2014 nourished the vines. Thanks to the warm and prolonged summer temperatures, the vines notably developed their photosynthesis, increasing the concentration of sugars and colours. The 2015 vintage is marked for its great balance and longevity, with very soft and sweet tannins.



GRAPES

65% Corvina

15% Corvinone

10% Rondinella

10% other varieties as per DOCG regulations



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

14% vol

PRODUCTION

Harvest: end of September and the beginning of October, exclusively hand-picked. Crushing with destemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for 12 days with 20 minutes of punching-down three times a day. Conservation in steel vats until February. Passed through Recioto skins and in contact with it for 15 days at a temperature of 15 °C, with daily punching down. Complete malolactic fermentation. Aged in wood, steel then in bottles. Stabilisation: natural.