

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 2016

VINTAGE 2016 was a great, handbook year! Summer temperatures did not go above 35 °C, avoiding the excess heat that characterised 2015. The composition of the grapes led to a high sugar content, good acidity and a particular abundance of anthocyanins, all thanks to the significant day/night temperature changes that occurred, especially during veraison. It is in this period, in fact, that the vine is reactive to the accumulation of colouring substances. The vintage did not have any unusual pathological problems, with the exception of the peronospora attacks that took place in June; the vine ripened regularly (bunch closure at the beginning



GRAPES

65% Corvina

15% Corvinone

10% Rondinella

10% other varieties as per DOCG regulations



TYPE
Dry red wine



FORMAT
375 ml, 750 ml,
1500 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.

of July and the start of veraison in the first days of August). Maturation began in mid-August and ended in the first ten days of September, with the main winemaking parameters reaching an excellent level, along with the complete absence of botrytic attacks.