

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE VIGNETI DI TORBE

This Valpolicella Ripasso is made from grapes grown in the high hills, in Torbe. It has a deep ruby-red colour and is pleasing to the eye when poured. Its complex aroma starts with the freshness of fruit and ends with a spiced note. The complex aroma leads to a harmonious, full and velvety flavour with the right balance of tannins and acidity. For this exact reason, it pairs very well with all types of red meat, both grilled and braised. Serve at 16 -18 °C. Truly wonderful!

THE VINEYARD

Located in the heart of the Valpolicella Classica area in Torbe, in the hills of Negrar. Altitude from 300 to 420 metres above sea level. Mostly southeast exposure. Soil type: mainly on Eocene marl. Vineyard grassing. Training system: Veronese pergoleta. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: 18. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 60 hl.



GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Dry red wine



FORMAT

750 ml,
1500 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

13,5% vol

PRODUCTION

Harvest: beginning of October, exclusively hand-picked. Crushing with de-stemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for 10 days with punching-down three times a day. Conservation in steel vats until February. Passed through Amarone skins and in contact with it for 15 days at a temperature of 15 °C, with daily punching down. Transferred to barrels in late May for about nine months. Complete malolactic fermentation. Aged in wood, steel then in bottles. Stabilisation: natural.

PAIRINGS It pairs very well with all types of red meat, both grilled and braised.

VINTAGE 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts, which reduced production. This factor allowed a homogeneous maturation, with high sugar values that led to the production of complex and intense wines.