

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE BIOLOGICO

An authentic wine from organic vineyards situated on the highest hills of Valpolicella Classico. It reflects the values of tradition and sustainability that are fundamental to the production philosophy of Cantina Valpolicella Negrar.

Colour: intense ruby red. Perfume: complex, of red fruits, vinous and spicy. Flavour: harmonic, full bodied and velvety with well balanced tannins and acidity.

THE VINEYARD

The wine is currently produced from two certified organic vineyards in Valpolicella Classico. One is located in the valley of Negrar, at an altitude of 250 meter and facing south-southwest. The second is at Mazzurega (Fumane), at an altitude of 450 meter and facing southwest. Soil type: variable, clay-loam, moderately chalky and rich in texture in both vineyards. Grass sward between vines. Training system: Pergola Veronese. Age of vines in production: 6 to 40 years at Negrar and 3 to 40 years at Mazzurega. Buds per vine: 18. Density: from 2,500 (for the oldest vineyards) to 3,500 per hectare (for younger vines). Yield per hectare: 60 hl.

PAIRINGS This wine goes well with all red meats, both boiled or grilled. Ideal with braised meat or even pasta with black truffles. Serving temperature: 16-18 °C.

VINTAGE 2018

The current climate change is placing increasingly higher demands on the professional skills of winegrowers. Rain was abundant in 2018 from the spring on, requiring a great deal of effort on the part of the winegrowers to protect the vines' health, regulate the overproduction of certain grape varieties and choose the best bunches for the harvest. A clear qualitative difference was again noted in the vines of the hills, which unlike the vines growing in the plains below, were able to let the excess water run off thanks to the slope. The grapes on these vines



GRAPES



70% Corvina
15% Corvinone
15% Rondinella



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

13,50% vol

PRODUCTION

Harvest: in the beginning of October exclusively by hand. Vinification: destemmed and gentle pneumatic crushing Fermentation temperature between 25 and 28 °C. Maceration for 10 days with scheduled punching 3 times a day. Conservation in stainless steel vats until February. Second Fermentation on the Amarone skins during 15 days at a temperature of 15 °C with daily punching downs. Malolactic fermentation completed. Aging in wood then in bottle. Stabilization: natural.

ripened perfectly, reaching a slightly lower sugar content than in previous years, but with a better degree of ripeness, balanced phenolic content and milder acidity.