

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE TORBAE

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.

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

VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the



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.

heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for *appassimento*. The wines denote more territorial expressions of greater longevity and freshness.



TASTE WITH THE WINE MAKER
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