

# 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 nummulite 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 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



### 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.

water run off thanks to the slope. The grapes on these vines 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.